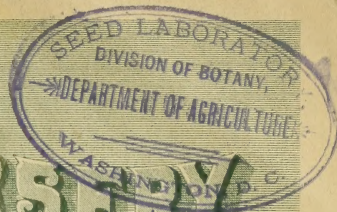


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1896
SIoux CITY NURSERY
AND
SEED COMPANY.

SIoux CITY NURSERY AND SEED CO.
TESTED
SIoux CITY
SEEDS
RELIABLE
SIoux CITY, IOWA.

18-

-96

RETAIL
SEED CATALOGUE.
SIoux CITY, IOWA.

INDEX.

Page.		Page.		Page.	
Abroba	51	Dianthus	49	Peas, Field	66
Abronia	49	Digitalis	49	Plants	47
Acroclinium	53	Diil	46	Potatoes	58
Adclumia	51	Dolichos	51	Penstemon	51
Adonis	49	Dourra	65	Pepper	36
Ageratum	49	Egg Plant	21	Pepper Grass	17
Alyssum	48	Elichrysium	53	Petunia	51
Anise	46	Endive	21	Phlox	51
Antirrhinum	49	Eschscholtzia	49	Pink	49
Artichoke	4	Fennel, Sweet	46	Poppy	51
Ash	47	Fever Few	49	Portulaca	51
Asparagus	4	Flax	66	Potentilla	51
Aster	49	Flower Seeds	48	Pumpkin	37
Bachelor's Button	49	Forest Tree Seeds	47	Pyrethrum	51
Balloon Vine	51	Forget-Me-Not	49	Quantity of Seed Per	
Balm	46	Fox Glove	49	Acre	4
Balsam	49	Gaillardia	49	Quantity of Seed Per	
Barley	66	Gherkin	20	Given No. of Plants	1
Bartonia	49	Golden Feather	49	Radish	38
Basil Sweet	46	Gomphrena	53	Red Top	63
Beans	4	Gourds	51	Reseda	51
Beet	9	Gracilis	49	Rhubarb	40
Bellis Perennis	49	Helianthus	49	Rice, Wild	66
Bene	46	Herbs	46	Ricinus	51
Blue Grass, Kentucky	63	Hollyhock	50	Roots	47
Borage	46	Honesty	49	Rosemary	46
Borecole	11	Hop Seed	46	Rue	46
Box Elder	47	Horehound	46	Rutabaga	45
Brachycome	49	Hyssop	46	Rye Grass	62
Broccoli	11	Iberis	50	Rye	66
Broom Corn	66	Ice Plant	49	Saffron	46
Browallia	49	Jerusalem Corn	65	Sage	46
Brussels Sprouts	11	Johnson Grass	63	Salpiglossis	51
Buckwheat	65	Kale	11	Salsify	40
Cabbage	11	Kohl Rabi	22	Salvia	51
Cacalia	49	Kaffir Corn	65	Savory, Summer	46
Calendrina	49	Larkspur	50	Savory, Winter	46
Calendula	49	Leek	22	Scabiosa	51
Caliopsis	49	Lettuce	22	Sensitive Plant	51
Campanula	49	Linum	50	Sheep Fescue	63
Candy Tuft	49	Locust	47	Silene	51
Cane Seed	64	Love In a Mist	50	Snapdragon	51
Canna, Seed	49	Love Lies Bleeding	50	Sorrel	46
Caraway	46	Mangel Wurtzel	11	Spinach	41
Carrot	14	Marigold	50	Squash	41
Catalpa	47	Marjorum, Sweet	46	Statice	51
Catnip	15	Marjorum, Pot.	46	Stock	51
Cauliflower	15	Martynia	24	Sugar Cane	64
Celery	16	Matricaria	50	Summer Savory	46
Celosia	49	Maurandya	53	Sunflower	51
Centaurea	49	Meadow Fescue	62	Sweet Peas	52
Celeriac	17	Melon	25	Sweet Sultan	51
Chicory	17	Mesembryanthemum	50	Sweet William	51
Chrysanthemum	49	Mignonette	50	Sweet Vernal	62
Cineraria	49	Milo Maize	65	Tagetes	51
Clarkia	49	Millets	64	Tansy	46
Clematis	51	Mimosa	50	Tarragon	46
Clover	62	Mimulus	50	Teosinte	65
Cobea	51	Mirabilis	50	Thunbergia	53
Coelus	49	Morning Bride	50	Thyme	46
Collards	17	Mushroom	24	Timothy	64
Collinsia	49	Mustard	24	Tomato	43
Convolvulus	49	Myosotis	50	Tree Seeds	47
Coriander	46	Nasturtium	50	Tropaeolum	53
Corn, Sweet	18	Nasturtium	24	Turnip	44
Corn, Broom	66	Nemophila	50	Valuable Tables	1
Corn, Kaffir	66	Okra	25	Vegetable Oysters	40
Corn, Salad	17	Onion	63	Vegetable Plants	47
Corn, Field	55	Orchard Grass	47	Verbena	51
Cosmos Hybridus	49	Osage Orange	51	Viscaria	51
Cress	17	Oxalis	60	Weights	1
Crested Dog Tail	63	Oats	51	Wild Garden Seeds	54
Cucumber	19	Pansy	51	Wheat	65
Cucurbita	51	Papaver	51	Wood Meadow Grass	63
Cypress Vine	51	Parsley	33	Wormwood	46
Dahlia	49	Parsnip	33	Xeranthemum	53
Dandelion	21	Peas, Flowering	52	Zinnia	51
Delphinium	49	Peas, Garden	33		

VALUABLE TABLES.

CENTAL SYSTEM SIMPLIFIED

STANDARD WEIGHTS OF VARIOUS ARTICLES.

	lbs. per bu.	100 lbs.	bus.	lbs.		lbs. per bu.	100 lbs.	bus.	lbs.
Barley	48	"	= 2	4	Malt	38	"	= 2	24
Beans	60	"	= 1	40	Millet	50	"	= 2	"
Buckwheat	48	"	= 2	4	Oats	32	"	= 3	4
Broom Corn	46	"	= 2	8	Osage Orange	33	"	= 3	1
Blue Grass, Ken.	14	"	= 7	2	Orchard Grass	14	"	= 7	2
Blue Grass, Eng.	24	"	= 4	4	Onions	54	"	= 1	46
Cane Seed	50	"	= 2	"	Peas, Wrinkled	56	"	= 1	44
Canary Seed	60	"	= 1	40	Peas, Smooth	60	"	= 1	40
Castor beans	46	"	= 2	8	Rape	50	"	= 2	"
Clover	60	"	= 1	40	Rye	56	"	= 1	44
Corn, shelled	56	"	= 1	44	Red Top Seed	14	"	= 7	2
Corn, on ear	70	"	= 1	30	Sweet Potatoes	56	"	= 1	44
Corn, Sweet	46 to 48	"	= 2	4	Timothy Seed	45	"	= 2	10
Corn Meal	50	"	= 2	"	Turnips	58	"	= 1	42
Cranberries	40	"	= 2	20	Wheat	60	"	= 1	40
Flax Seed	56	"	= 1	44	Tall Meadow Oat	12	"	= 8	4
Hemp Seed	44	"	= 2	12	Grass	14	"	= 7	2
Hungarian	48	"	= 2	4	Lawn Grass	14	"	= 7	2
Irish Potatoes	60	"	= 1	40	Pasture Grass Mix- ture	14	"	= 7	2
Johnson Grass	25	"	= 4	"					

QUANTITY OF SEED USUALLY SOWN PER ACRE.

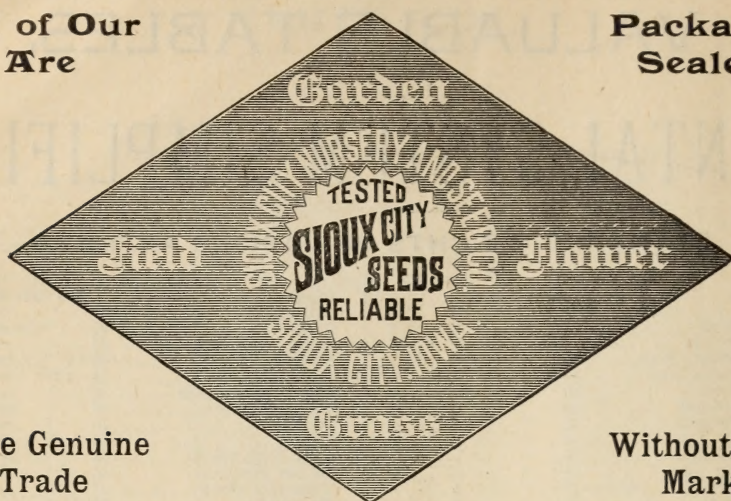
Amber Sugar Cane	12 qts.	Grass, Mixed Lawn	3 bu.
Ash	6 to 8 lbs.	Mustard, broadcast	$\frac{1}{2}$ bu.
Barley, broadcast	2 to 3 bu.	Melon, Musk in hills	2 to 3 lbs.
Beans, Dwarf, in drills	$1\frac{1}{2}$ bu.	Melon, Water in hills	4 to 5 lbs.
Beans, Pole, in hills	10 to 12 qts.	Millet, broadcast	1 bu.
Beets, in drills	5 to 6 lbs.	Oats, broadcast	2 to 3 bu.
Box Elder	6 to 8 lbs.	Onions, in drills	5 to 6 lbs.
Black Walnuts	3 bu.	Onions, for Sets, in drills	30 lbs.
Broom Corn, in hills	8 to 10 qts.	Onion Sets, in drills	6 to 12 bu.
Buckwheat	1 bu.	Parsnips, in drills	4 to 6 lbs.
Cabbage, in beds to transplant. $\frac{1}{4}$ lb.		Peas, in drills	$1\frac{1}{2}$ bu.
Carrot, in drills	3 to 4 lbs.	Peas, broadcast	3 bu.
Clover, Red, alone	8 to 10 lbs.	Potatoes (cut tubers)	10 bu.
Clover, White, alone	6 to 8 lbs.	Pumpkin, in drills	4 to 6 lbs.
Clover, Alsike, alone	6 to 8 lbs.	Radish, in drills	8 to 10 lbs.
Clover, Lucerne or Alfalfa	20 lbs.	Rye, broadcast	$1\frac{1}{2}$ to 2 bu.
Corn, in hills	8 to 10 qts.	Sage, in drills	8 to 10 lbs.
Corn, for soiling	3 bu.	Salsify, in drills	8 to 10 lbs.
Cucumbers, in hills	2 lbs.	Spinach, in drills	10 to 12 lbs.
Flax, broadcast	$1\frac{1}{2}$ bu.	Squash (bush sorts), in hills.	4 to 6 lbs.
Hemp	$1\frac{1}{2}$ bu.	Squash (running sorts), in hills.	3 to 4 lbs.
Grass, Kentucky Blue	2 to 3 bu.	Tomato, to transplant	$\frac{1}{4}$ lb.
Grass, Orchard	3 bu.	Turnips, in drills	$1\frac{1}{2}$ to 2 lbs.
Grass, English Rye	2 bu.	Turnips, broadcast	3 to 4 lbs.
Grass, Fowl Meadow	2 bu.	Timothy, alone	$\frac{1}{2}$ bu.
Grass, Red Top	2 to 3 bu.	Vetches, broadcast	2 to 3 bu.
Grass Timothy	$\frac{1}{2}$ bu.	Wheat, broadcast	$1\frac{1}{2}$ to 2 bu.
Grass, Hungarian	1 bu.		

Quantity of Seed Required for a Given Number of Plants, Number of Hills, or Length of Drills.

Asparagus	1 oz. to 60 feet of drill.	Melon, Musk	1 oz. to 60 hills.
Beet	1 oz. to 50 feet of drill.	Okra	1 oz. to 40 feet of drill.
Beans, Dwarf	1 qt. to 100 feet of drill.	Onion	1 oz. to 100 feet of drill.
Beans, Pole	1 qt. to 150 hills.	Parsley	1 qt. to 40 feet of drill.
Carrot	1 oz. to 150 feet of drill.	Onion Sets, small.	1 oz. to 150 feet of drill.
Cabbage	1 oz. to 2,000 plants.	Parsnip	1 oz. to 200 feet of drill.
Cauliflower	1 oz. to 3,000 plants.	Peas	1 qt. to 100 feet of drill.
Celery	1 oz. to 3,000 plants.	Pepper	1 oz. to 1,000 plants.
Cucumber	1 oz. to 50 hills.	Pumpkin	1 oz. to 40 hills.
Corn	1 qt. to 200 hills.	Radish	1 oz. to 160 feet of drill.
Dandelion	1 oz. to 200 feet of drill.	Salsify	1 oz. to 70 feet of drill.
Egg Plant	1 oz. to 1,000 plants.	Spinach	1 oz. to 100 feet of drill.
Endive	1 oz. to 150 feet of drill.	Squash, Early	1 oz. to 50 hills.
Leek	1 oz. to 100 feet of drill.	Squash, Marrow	1 oz. to 16 hills.
Lettuce	1 oz. to 3,000 plants.	Tomato	1 oz. to 1,500 plants.
Melon, Water	1 oz. to 30 hills.	Turnip	1 oz. to 150 feet of drill.

**All of Our
Are**

**Packages
Sealed.**



**None Genuine
Trade**

**Without Our
Mark.**

The above is an exact cut of our trade mark. It will be found on all large packages, and our patrons are requested to accept no Seeds except those bearing our red and black label. We have been compelled to adopt this plan in order that an inferior quality of stock should not be represented as SIOUX CITY SEEDS, which always have been and always will be unexcelled.

SEEDS FREE OF POSTAGE.—We deliver all Seeds quoted by the packet, ounce, pint, quart or pound, at prices named in this catalogue without any additional charge for postage, packing, etc., to any postoffice or station in the United States.

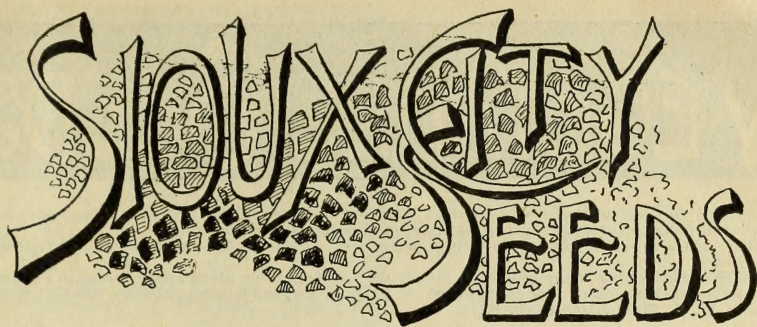
SEEDS BY EXPRESS.—In some cases we can ship goods cheaper by Express than by Mail, and we reserve the right to ship this way when we deem it best. To points not near an express office we will send to the nearest post-office, and when sending us orders always be sure and give both Postoffice and Express, if they are different.

PROMINENT POINTS.

USE THE ORDER SHEET and Addressed Envelope enclosed. Always sign your name very plainly. Write your Postoffice, County and State distinctly. Send your money with the order in either of the following ways: By Postal Money Order, Bank Draft, Express Money Order, Registered Letter, or Postal Note. We pay cost of remittance on all orders over one dollar. We accept postage stamps same as cash.

C. O. D.—Orders exceeding \$5.00 we will send C. O. D. by express when one-half the amount accompanies the order. We are obliged to add the extra express charges for the return of money on all C. O. D. orders. It is therefore less expense to the purchaser to forward full amount of money with order. Goods cannot be sent by freight C. O. D.

BAGS.—When bags are required for packing seeds, the following rates will be charged: Two bushels, 20 cents; one bushel, 10 cents; one-half bushel, 8 cents; one-fourth bushel, 5 cents. When customers neglect to adhere to these directions for payment of bags, we shall be obliged to deduct necessary amount to cover same from order when filling.



FOR THE VEGETABLE GARDENER.

In reviewing the various descriptions of vegetables, new and standard, from the many seed catalogues one would judge each dealer (if one allowed himself to be influenced by their statements) to be the only reliable one in the States. We desire rather to rest on our reputation and the merits of our goods than by "big talk," and we wish our customers to understand that in buying our seeds they do not get cheap seeds. We sell our goods as low as is possible for the class of goods we put out, and in every case we are willing and glad to compete with any reputable seed establishment. Our facilities for knowing what is good, for securing good seed, and for putting these seeds into the hands of our customers promptly and economically, are perhaps as good as anyone in the seed business. Realizing the importance of a good foundation we have under cultivation extensive trial gardens, where all our different varieties of seeds are carefully tested and given as much care as any child would get. Competent seedmen give their entire thoughts to watching every detail, some of which would seem to the ordinary observer trifling in the extreme. By these precautions we are able to guarantee to you that every seed you buy will sprout strong and be true to name. All sensible farmers knowing the peculiar conditions which sometimes influence a crop will be satisfied with this guarantee. Most seedmen will not give you this.

AS TO PRICES.—Owing to the large acreage which we annually put in, and the surplus we aim to have, we are able to compete with any house in the States. We have only catalogued in this edition the standard and long tried varieties, with a few new sorts, which we have personally tried and found to be meritorious. We solicit your orders, and will say that all orders will be filled promptly and carefully or money refunded.

Very Sincerely,

SIOUX CITY NURSERY & SEED CO.

FACILITIES FOR QUICK SHIPPING.

It is a well known fact that Sioux City is rapidly becoming the greatest railroad center of the northwest, and it is owing to this fact that we are enabled to give you the quickest and cheapest shipments. We also have a great number of express offices centering here and can ship quickly by express to any point. An order is never held longer than twenty-four hours; is always shipped the same day or reason given.

By stating plainly whether you wish your goods shipped by mail, freight or express you can aid us materially and save time.

VEGETABLE SEEDS

Our prices include postage and express charges on everything ordered by the packet, ounce pound, pint or quart. On large quantities charges must be paid by purchaser.

Twenty cents must be added to every order for a peck up to two bushels for seamless sack in which to ship.

We offer the following inducements to purchasers of Vegetable and Flower Seeds in packets: when cash accompanies the order: For remittance of \$1.00 select seeds in packets to value of \$1.20: \$2.00, \$2.40; \$3.00, \$3.75; \$4.00, \$5.00; \$5.00, \$6.25.

ASPARAGUS.

One ounce will sow 40 feet of drill, 15 pounds to the acre.

Sow in March or April in rows 1 foot apart, and keep clean by frequent hoeing. When two years old transplant into permanent beds, which should be well and deeply manured and trenched to the depth of 18 inches. Set the plants in rows from 3 to 4 feet apart and 2 feet in the rows, spreading out the roots, and cover gradually during the season to 6 or 8 inches. On the approach of winter cover with manure or compost; fork the beds early in spring, and apply a dressing of salt at the rate of 600 lbs. an acre. Cut for use the second year after planting.

NOTES ON COOKING.—No. 6.—Stewed.—Wash, tie in bunches and place in saucepan of boiling water. Cook slowly until tender. Serve with butter sauce made after recipe No. 2, above.

No. 7.—Cold.—After stewing as above directed, and when cold, serve with French dressing made after recipe No. 3, above.

No. 8.—Or serve with Vinagrette sauce, made as follows: To French dressing add onions, pickles, parsley and capers, hashed and mixed well.

COLUMBIAN MAMMOTH WHITE.—A new and choice variety, producing white stalks of large size and finest quality, a valuable introduction. Pkt., 15c; oz., 50c; lb., \$5.00.

CONOVER'S COLOSSAL.—The standard variety, large and productive. Pkt., 5c; oz., 10c; lb., 50c.

PALMETTO.—An early, prolific and very desirable variety. Pkt., 5c; oz., 15c; lb., \$1.00.

BEANS—DWARF, BUSH OR SNAP.

One and one-half pints to 100 feet of drill; 60 pounds to the bushel.

(Deduct 10c per pound on all beans ordered by express or freight at purchaser's expense.)

CULTURE.—As soon as the ground is warm, probably about the first of May, commence planting. It is well to plant at intervals of ten days to two weeks, and thus a succession of pickings may be had. They should be planted in drills about two inches deep and two feet apart, or in hills three to four feet apart. Frequent cultivation is of great benefit, but care should be taken not to do this when the vines are wet, as rust is sure to follow.

NOTES ON COOKING.—Green Beans, String.—No. 12.—Stewed.—Wash and cut in half and put in saucepan of boiling

ARTICHOKES.

The edible part of the Artichoke is the undeveloped flower head, which is only fit for use in an immature state. The heads, which are very fleshy and tender when properly cooked, are boiled and served with butter, pepper and salt. The seed should be sown early in the spring, in drills an inch and a half deep, and one foot apart. The next spring transplant to permanent beds, in rows or hills, three feet apart and two feet between the plants. It likes a deep, rich, moist loam, and the plants should be protected in winter by a covering of leaves or coarse manure.

NOTES ON COOKING.—No. 1.—Stewed.—Trim, wash and put in a saucepan with boiling water till the outer leaves loosen, and the bottom of the leaves are found to be tender.

No. 2.—Serve with butter sauce, made as follows: Quarter pound of butter put in a saucepan, to which add two tablespoonsful of flour, half pint of water, salt, pepper; stir till it boils, adding the yolk of one egg and a little cream. Stir and remove. Otherwise it will curdle.

No. 3.—Cold Artichoke may also be served with French dressing made as follows: Half tablespoonful of salt, small quantity of pepper, one tablespoonful of vinegar, three tablespoonsful of olive oil, all beaten well.

LARGE GREEN GLOBE.—The best for general culture. (Seed only.) Pkt., 10c; oz., 30c.

JERUSALEM ARTICHOKE.—This is entirely distinct from the Globe Artichoke, and is propagated by and for its tubers, which are used for pickling and for feeding stock; yield about 300 bushels per acre. Qt., 20c; pk., 75c; bu., \$2.00.

water, add salt, cook very quickly, drain through a colander and refresh with cold water to keep green; put in a frying pan, add butter, salt, pepper and nutmeg.

DRIED BEANS.—No. 13.—Stewed.—Soak over night in cold water; cook slowly with salt pork, add an onion, cloves, salt and pepper. When cooked, thicken with melted butter and flour.

No. 14.—Baked.—Cook the beans as described in recipe No. 13; add half gill of molasses; place in a deep dish with pork; bake in moderate oven for an hour.

No. 15.—Bean Soup.—Stew with a ham bone or pork; strain through fine sieve; add a small quantity of cream and butter, and serve with fried bread crumbs.



Challenge Black Wax.

CHALLENGE BLACK WAX.—In earliness and uniformity of ripening this Wax Bean excels all others. All the plants will give a full extra early picking instead of an occasional early plant, as in other kinds. This habit is of inestimable value to market gardeners, and we will say that where known, the Challenge Black Wax is held in the highest esteem. Plants are very vigorous and more upright than the old German Wax, which should be discarded on account of the great superiority of this. Pods are large of good color. Stringless and of superior flavor. Per oz., 5c; lb., 25c; pk., \$1.75.

BLACK-EYED WAX.—This distinct and valuable variety has made a most favorable impression. It is a cross between the Black and Golden Wax and is claimed to be the earliest wax variety in cultivation. It is a robust grower, very productive, tender and of exceptionally fine flavor. The pods closely resemble those of the Black Wax. The seed beans being white marked around the eye with black spots. Per oz., 5c; lb., 25c; pk., \$1.75.

IMPROVED GOLDEN WAX.—We cannot speak too highly of the good qualities of this bean. We find it to be free from rust, larger in pod and more prolific than the old variety. It is also handsome and robust, and shows no string even when past its best. Per pkt., 10c; qt., 35c; pk., \$2.00.

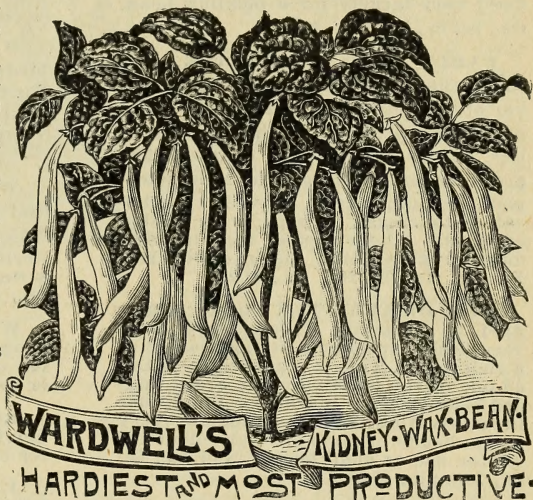
GOLDEN WAX BEAN.—The best seller we have and the most widely known bean extant. It is one of the best dwarf beans and is six days earlier than the other wax sorts. Vines of medium size, erect, hardy and productive. Pods of a rich golden wax color. Beans white with two shades of reddish purple. Excellent both as a snap bean and a shell bean. Per oz., 5c; lb., 25c; pk., \$1.75.

YELLOW EYE WAX.—(Golden eyed Wax).—Especially desirable for shipping long distances. A large grow-

ing variety quite free from rust. Vines vigorous, productive and very healthy. Flowers white. Pods waxy golden yellow, long, flat and quite fleshy. Beans kidney shape, white, with yellow spots about the eye. Per oz., 5c; lb., 25c; pk., \$1.75.

PROLIFIC BLACK WAX.—(Cylinder Black Wax).—A new and distinct variety of great merit. Not only is it quite superior to the old German Black Wax in quality, but it is also more productive. Its pods are longer and larger. Dry bean, long and jet black. It is ten days earlier than the original strain and quite worthy of a distinct name. Per oz., 5c; lb., 25c; pk., \$1.75.

WARDWELL'S KIDNEY WAX BEAN.—Vines of medium size, erect, hardy and productive. Pods long, broad, flat, and of a delicate waxy yellow.



low, brittle and entirely stringless. Beans white with two shades of reddish purple more or less visible, and a distinct kidney shape. Prepared for the table it has a fine buttery flavor, and is destined to become the leading snap bean as well as a strongly indorsed white-shelled sort. Per oz., 5c; lb., 25c; pk., \$1.75.

GERMAN BLACK WAX.—A variety of great merit, highly recommended as a string bean. Differs from the golden Wax only in being one week later and having the seed bean a glossy black. When ripe the pods are a waxy yellow, averaging seven inches in length. Very tender and of the best quality. Per oz., 5c; lb., 25c; pk., \$1.75.

GERMAN WAX, WHITE SEEDED.—Vines small, erect, with large, light-colored leaves and white blossoms. Pods short, broad, flat, white, fleshy and wax-like, of medium quality, but very handsome. Beans medium size, oval, white. Per oz., 5c; lb., 25c; pk., \$1.75.

PINK EYE WAX.—An entirely new variety and most highly recommended. The Pink Eye Wax produces golden wax pods, resembling the Black or Golden Wax. The pods of the Pink Eye are borne in clusters of three or four on a branch. Pods large, round, meaty and absolutely stringless. Quite a revelation is this very desirable quality, raising the variety to the first rank. Dry seeds, all white, excepting a pink eye. A peculiar quality of this new bean is the long standing habit of the pods; that is to say, a continuation of their adaptability for cooking over a period far beyond that of any other known variety. Per lb., 25c; pk., \$1.75.

GREEN PODDED VARIETIES.

REFUGEE (or Thousand to One).—Used very largely for a pickling bean. Oz., 5c; lb., 25c; pk., \$1.25.

EARLY RED VALENTINE—For snaps there is nothing superior to this variety among the green podded sorts, and many prefer it to the wax varieties. Vines erect, with coarse, dark green leaves, and large white blossoms; pods medium length, curved, cylindrical, with crease in back, very fleshy, crisp and tender; beans medium size, long, irregular, pink, marbled with red. Per oz., 5c; lb., 20c; pk., \$1.25.

BEST OF ALL.—This variety originated in Germany. Pods very long, very fleshy, succulent, stringless and of a rich flavor. This is regarded by many as one of the most valuable green podded beans for the market or family use in cultivation. Large yielder; very early; beans of good size; excellent for winter use as shell beans. Per oz., 5c; lb., 20c; pk., \$1.25.

LONG YELLOW SIX WEEKS.—Early, very productive and of excellent quality. Pods often eight inches long. Seeds, when ripe, yellow or dun color. Per oz., 5c; lb., 20c; pk., \$1.25.

EARLY MOHAWK.—(Early Snap, large, green, straight, flat pod).—This sort is so much harder than the others that it can be planted earlier, and often in this way will furnish beans fit for use before any other kind. Vines large, stout, with large, coarse leaves, which will stand a slight frost. This variety is much in favor for forcing under a glass, as it matures quickly and carries a good weight of long, large pods. Per oz., 5c; lb., 20c; pk., \$1.25.

EARLY CHINA RED EYE.—Vines medium, stout, erect, healthy, with large leaves and white blossoms; pods short, straight, flat, and if picked young of good quality as snaps; beans medium size, oblong, white, with red-dish-purple blotch about the eye. When green they are thin skinned, mealy and tender and when dry are

CRYSTAL WHITE WAX.—Very desirable for snaps or pickles. Pods greenish white, short, curved, with crease in the back, very fleshy and brittle. Per oz., 5c; lb., 25c; pk., \$1.75.

FLAGEOLET WAX.—This is really one of the most valuable varieties for either private or market garden purposes. It is as early as either the Black or Golden Wax, and has a peculiar value in the fact that it is nearly always exempt from rust. The pods are of very large size, often a foot in length, exceedingly succulent and tender. It is an enormously productive variety. Oz., 5c; lb., 25c; pk., \$1.75.

still the best of all for baking; although they cook dark are the best of all in flavor.

DWARF HORTICULTURAL.—A bush variety that resembles the Pole Horticultural; of excellent flavor, and used extensively as a shelled bean in a green or dry state. Per oz., 5c; lb., 25c; pk., \$1.25.

WHITE VALENTINE.—A very early and prolific bearer, resembling the red Valentine, except in color of the bean itself, which, being white, also makes a fine shelled bean. Per oz., 5c; lb., 25c; pk., \$1.25.

WHITE MARROWFAT.—Extensively grown for sale as a dry bean for winter use; excellent shelled, either green or dry. Per oz., 5c; lb., 25c; pk., \$1.25.

ROYAL DWARF (or White Kidney).—One of the best as a shelled winter bean. Per oz., 5c; lb., 20c; pk., \$1.25.

EARLY MARROW PEA, OR DWARF WHITE NAVY.—A variety developed in western New York and not only a sure cropper and much more prolific, but of better quality than the common white bean, and the beans are so hard as to resist the attacks of the bean weevil. Vines large, spreading, with occasional runners and small, thin leaves, and small, white flowers; very prolific, ripening its crop early and all at once. Pods short, straight, small, but containing six beans; beans small, oval, white, handsome and of superior quality.

PROLIFIC TREE.—The most prolific bean known, growing about twenty inches in height, branching out in all directions, bearing its pods so high that they will not touch the ground, enabling it to stand a wet spell without injury. They have yielded on small plots of ground, at the rate of 100 bushels to the acre. They resemble the common navy bean, more rounded at the ends, cooking in less time than the Navy, and of finer flavor. Per oz., 5c; lb., 20c; pk., \$1.25.

GODDARD OR BOSTON FAVORITE.—Vines large, much branched, often having short runners, but very erect, forming a large bush; leaflets large, much crimped, bright green; flowers light purplish-pink. Pods large, long, flat, usually curved to one side, with long, curved points; green when young, but as the bean becomes fit for use are beautifully splashed and

striped with crimson. Dry beans marked like Dwarf Horticultural and of the same color, but are longer and much larger. When fit to shell green they are almost as large as the Large Lima and of nearly as good quality. Certain to give satisfaction wherever the Dwarf Horticultural does, and owing to its larger pods and beans is better for market use.

DWARF LIMA SORTS.



HENDERSON'S DWARF LIMA (or Small Sieva.)—At least two weeks earlier than any of the climbing Limas, and produces a continuous crop from the time it comes into bearing until frost, and being enormously productive, a very small patch will keep

a family supplied with this splendid vegetable throughout the season. It is a most wonderful cropper, bushes are loaded with pods. Single plants have been grown having over 250 pods on it, which, when shelled, produced over one pint of dry beans. The beans are of the size of the Small Lima, and of the same delicious quality as the Pole Lima. Per oz., 5c; lb., 25c; pk., \$1.75.

BURPEE'S BUSH LIMA.—A bush form of the true Large Lima. Plants uniformly dwarf, bearing very abundantly, single plants under favorable circumstances yielding from 150 to 350 pods; pods as large as those of the Large Lima and containing from four to six beans; beans very large, flat and of the best quality. Per oz., 10c; lb., 40c; pk., \$4.00.

KUMERLE (or Dreer's Bush Lima.)—Dwarf form of the Challenger Lima, having thicker pods and beans than the Burpee Bush Lima, and by many considered even better in quality. Per oz., 10c; lb., 40c; pk., \$4.00.

BEANS—POLE OR RUNNING.

One quart will plant about one hundred and fifty hills.

All under this head require poles eight to ten feet long, and should not be planted until the ground is warm, as they are more tender than the dwarf varieties. Plant about the middle of May if the season is suitable. Lima Beans are apt to rot if planted too early. Set poles four feet apart each way, and plant four to six beans about one inch deep around each pole. When sowing Lima Beans place the eye downwards, and thin out to three plants to the pole, if the soil is rich; pinch off the ends when the plants overrun the top of the poles, to effect more perfect growth below. They succeed best in a sandy loam, with a saovell of rich, light and well rotted compost to each hill, well incorporated. Lima Beans for early use may be grown in frames and transplanted.

HEMISPHERE BEAN.—This new and valuable bean we introduce this year for the first time it has ever been offered. Three years of experience convinces us that it is the superior in many respects of all the Corn Hill varieties, and is, without exception, the earliest pole bean ever propagated. It grows on poles 5 to 6 feet high, and is a prolific bearer, having from four to five pods in a cluster, with four to six beans in each pod. It is a splendid shell bean for use both green and dry. The pods are yellow. The bean itself, or berry, is a beauty, and the sight of it makes a sale. Some planters are timid of new varieties, but to all who plant pole beans we can assuredly say that this will not fail to give you entire satisfaction. It is especially well suited throughout the entire south. Per oz., 5c; lb., 40c; pk., \$2.50.

WHITE CREASEBACK POLE BEANS.—Perfectly stringless. A good grower, and exceedingly productive, the long pods being produced all over the vines in clusters of from four to twelve. They grow from five to six inches long, perfectly round, with a crease in the back, very fleshy, and as string beans are of superb quality. The entire crop matures exceedingly early, and if shipped to market the green string beans will keep better than most other kinds. Per oz., 5c; lb., 30c; pk., \$1.75.

GIANT WAX.—Seeds red pods long, wax-colored, crisp and stringless. Very productive. Per oz., 5c; lb., 40c; pk., \$2.50.

WHITE OR DUTCH RUNNERS.—Different only from the above in color. Per oz., 5c; lb., 35c; pk., 2.00.



Golden Cluster Wax.

GOLDEN CLUSTER WAX POLE BEANS

—The pods are very tender, six to eight inches long, of large size and are borne profusely in large clusters of three to six and are of a beautiful golden yellow color, which they retain a long time after being picked. It snaps easily, is stringless, cooks tender, and is of delicious flavor. Per oz., 5c; lb., 30c; pk., \$1.75.

RED SPECKLED CUT SHORT (or Corn Hill).—An old variety, very popular for planting among corn, and will give a good crop, without the use of poles; vines medium, not twining tightly, with dark colored, smooth leaves and white blossoms in small clusters; pods short, cylindrical and tender; beans nearly oblong, cut off diagonally at the ends, white, covered at one end and partially over the whole surface with reddish brown dots. Per oz., 5c; lb., 30c; pk., \$1.75.

LONDON HORTICULTURAL (or Speckled Cranberry).—A very popular variety for private garden use. Early and productive. Used as a green shelled bean, or in a dry state. Per oz., 5c; lb., 35c; pk., \$2.00.

DUTCH CASE KNIFE.—A very productive variety, and one of the earliest. Sometimes used as "snaps," but generally shelled. Per oz., 5c; lb., 30c; pk., \$1.75.

BLACK WAX POLE.—A good snap sort, maturing in seventy-five days from germination. Also good shell beans. Per oz., 5c; lb., 35c; pk., \$2.00.

SCARLET RUNNER.—Cultivated chiefly on account of the beauty of its flowers, but also good as a dry bean. Per oz., 5c; lb., 35c; pk., \$2.00.

VARIETIES OF POLE LIMA BEANS.

Better if eyes are planted downward.

KING OF THE GARDEN LIMA.

While the dried beans are about the same size as the common Large Lima, the green beans are of unusual size. The pods are very long and frequently contain four to six very large beans. Specimens have been selected five on a stem, and each pod containing five beans. The pods are produced in large clusters, and the luxuriant vines present a beautiful sight. Per oz., 5c; lb., 25c; pk., \$1.75.

HORTICULTURAL LIMA.—This is a new variety of the highest merit. It is a cross between Dreer's Pole Lima and Dwarf Horticultural, combining the excellent qualities of the Dreer Lima with the earliness, hardness and flavor of the Horticultural, being fully three weeks earlier than any other Lima. It may be grown successfully in the north and in Canada, where the ordinary Lima will not mature. Per oz., 10c; lb., 40c; pk., \$3.50.

CHALLENGER-DREER'S IMPROVED (or Potato Lima).—Early and very productive; if measured in the green state, the pods are smaller than

in the Large White Lima, but the beans are very plump, and are so close together in the pods as to crowd against each other. Per oz., 5c; lb., 25c; pk., \$1.75.

EXTRA EARLY JERSEY LIMA.

The beans are nearly as large and fully as good as the Large Limas, while they mature nearly as early as the Small Lima. The vines are vigorous in growth, bearing profusely large, broad pods in clusters of four. Per oz., 5c; lb., 25c; pk., \$1.75.

LARGE WHITE LIMA.—The well known favorite summer and winter bean. Large, greenish white beans of finest flavor, shelled green and also good dried for winter use. Being very tender it should not be planted until the ground is warm. The beans will come up sooner if the eye in the seed is placed downward. Per oz., 5c; lb., 25c; pk., \$1.75.

THE WILLOW LEAF LIMA.—Remarkable for its beautiful deep cut foliage, and enormously productive; often 5,000 beans from one. Per oz., 5c; lb., 35c; pk., \$2.00.

BEET.

An ounce will sow 50 feet of drill; 5 to 6 pounds for an acre.

The soil best suited for beet culture is that which is rather light and well enriched. Sow in drills one foot apart and one inch deep, as early as the ground can be worked; when the plants are large enough thin out to stand six inches apart in rows; continue for a succession as late as the middle of July. Keep well cultivated. To preserve Beets during the winter select a dry piece of ground and put about twenty bushels in a pile, covering with sufficient earth to keep out the frost.

NOTES ON COOKING.—No. 22.—Boiled.—Wash and boil till quite tender; rub off the skin, quarter and put into a saucepan, with salt, pepper, butter and a little broth. Let the butter melt and mingle well by tossing the pan. Serve in a covered dish.

No. 23.—Pickled.—After boiling peel and quarter, refresh with cold water, cut in slices and put in a jar half full of vinegar; add salt, spices, slices of onion, whole pepper, a laurel leaf and horse radish cut in small pieces. Keep covered.

EXTRA EARLY EGYPTIAN.—Considered the earliest and is ten to twelve days earlier than the Blood Turnip. Bulbs shaped like a flat turnip and of a deep crimson color. Tops are so small that nearly one-fourth as many can be grown on same piece of ground as other varieties of table beets. Per pkt., 5c; oz., 10c; lb., 60c.

EXTRA EARLY ECLIPSE.—This new variety has proved itself one of the best Early Turnip Beets yet introduced, and has become very popular on account of its wonderfully rapid growth, small top and extra fine quality. Roots uniformly globular in shape, perfectly smooth, skin and flesh intense red, very fine grained and sweet. Excellent for forcing. Per pkt., 5c; oz., 10c; lb., 60c.

DEWING'S IMPROVED BLOOD TURNIP.—Fine turnip shape, very symmetrical and free from any fibrous roots; flesh deep blood red, very tender and sweet, grows of a uniform good size, excellent for the table, and equally good for a summer or winter beet. Per pkt., 5c; oz., 10c; lb., 60c.

EARLY BLOOD TURNIP.—The old well known standard early variety always seen in the markets. Has a rich,



deep blood red color, fine form and excellent flavor. Per pkt., 5c; oz., 10c; lb., 50c.

EDMAND'S EARLY BLOOD TURNIP.—While not strictly a first early beet it follows very closely and is the most uniform of all Turnip Beets, with very small tops and short foliage of a rich red. The roots are handsome and round, very smooth, of good marketable size, and for table use no variety can excel it in fine quality. The skin is deep blood red; the flesh also is dark red and exceedingly sweet and tender. Per pkt., 5c; oz., 10c; lb., 60c.

BASTIAN'S EARLY BLOOD TURNIP.—Tops small, stems purplish pink, leaves bright green, roots turnip shaped with medium sized tap, bright red. Flesh purplish red, zoned with white, crisp, tender and of good quality; although coarser, this is preferred by some to the above described darker sorts. Per pkt., 5c; oz., 10c; lb., 75c.

EARLY TURNIP BASSANO.—Grows to a large size, may be used early and is the best variety to sow for greens. Tops large; leaf stems light red; leaves light green; roots large, round, turnip shaped; flesh pink, zoned with white, very sweet and tender when young, becoming woody and tasteless with age. Per pkt., 5c; oz., 10c; lb., 75c.

LONG, SMOOTH BLOOD RED.—A excellent late variety. Tops large, neck small; leaf stems and vines red; leaf green; roots large, tapering towards both ends, growing even with

the surface, dark red, flesh dark red, zoned with lighter shade, very tender and sweet, and remaining so when kept till spring. Per pkt., 5c; oz., 10c; lb., 50c.

SWISS CHARD (Silver or Sea Kale Beet.)—A distinct vegetable and

much superior to the common beet for greens. If sown at the same time it will be fit for use before it. Later, the plants form broad, flat, beautiful wax-like stems to the leaves, which are very delicious cooked as beets or pickled. We recommend all our customers to try it. Per pkt., 5c; oz., 10c; lb., 60c.

MANGELS AND SUGAR BEETS.

SUGAR BEETS.

The interest in the culture of sugar beets seems to be increasing throughout the west and the prospects are that in the course of a few years large amounts will be shipped from this section, instead of it being necessary to order from outside. This being the case, would it not be well for you to plant enough to give them a thorough trial on your own farm? If you have no use for them as sugar beets they make excellent food for stock, and are just what you need for the winter season. We have imported seed from the sugar growing districts of France, and also the varieties usually sown by the sugar beet companies in this country.

VILMORIN'S IMPROVED.—A small variety, exceedingly rich in sugar, often producing rootless, always leafy, neck of the root wide and skin rather wrinkled; flesh very compact. Under average conditions it yields about fourteen tons of roots to the acre, containing 16 to 18 per cent. of sugar. Per oz., 10c; lb., 60c.

KLEIN WANZLEBEN.—This variety has proved to be a very valuable sort, not only in foreign countries, but as well in this country in Nebraska and other sections where it has been thoroughly tested. It has a rather long, slender root, very rich in sugar, and growing deeply sunk in the ground, and is claimed to yield under average conditions about sixteen tons to the acre, containing 12 to 13 per cent. of sugar. Per oz., 10c; lb., 60c.

WHITE FRENCH RED TOP.—This is a good productive, hardy and generally well shaped variety, and is the kind which is most commonly grown in France. Leaves numerous, stout, erect, the stalks being more or less tinged with rose color; root slender, in shape like a half long carrot. Condi-



tions being favorable this variety will yield a crop of nearly twenty tons to the acre, containing 12 per cent. of sugar. Per oz., 10c; lb., 60c.

LANE'S IMPROVED SUGAR BEET.—An improved variety of the French Sugar Beet, used only for stock. Per oz., 10c; lb., 45c.

MANGELS.

Farmers and Stock Raisers do not seem to fully appreciate the great value of Mangels as winter food for stock. They are easily grown and produce enormous yields, having sometimes yielded as high as 50 tons to the acre, and in addition furnish green food in the winter season, which is very much relished by stock. We carry large stocks and can make interesting prices on large orders. Do not fail to plant some this year.

MAMMOTH LONG RED MANGLE (or Norbitan Giant.)—Grown very extensively by agriculturalists. An exceedingly heavy cropper, growing two-

thirds of its length out of the ground. The roots are straight, well formed, smooth and have a fine scarlet color with comparatively small neck and top; very hardy and keeps well, and though of immense size are very easily harvested. Per oz., 5c; lb., 40c.

KINVER YELLOW GLOBE MANGEL WURZEL.—A large, round, orange colored variety, of excellent quality. Per oz., 5c; lb., 40c.

RED GLOBE MANGEL WURZEL.—Identical with the Yellow Globe, except in color. Per oz., 5c; lb., 40c.

LONG YELLOW MANGEL WURZEL.—Differs from the Long Red only in color. Per oz., 5c; lb., 40c.

ORANGE GLOBE MANGEL WURZEL.—Especially adapted for shallow soils. The flesh is white, circled with yellow, and keeps perfectly sound until late in the spring. Per oz., 5c; lb., 40c.

GOLDEN TANKARD.—The best Yellow Mangel in cultivation; skin and flesh deep rich yellow, of handsome, almost cylindrical shape. It is a heavy cropper, and the flesh is rich in saccharine matter, and it takes the lead over all others in England, the greatest root growing country in the world. Per oz., 5c; lb., 40c.

BORECOLE OR KALE.

Sow early in the spring in prepared beds, covering the seeds thinly and evenly; transplant in June, and treat in same manner as for cabbage. The following varieties are extremely hardy and are best when touched by frost.

NOTES ON COOKING.—No. 127.—Boiled.—Wash thoroughly, place in pan with water, add small quantity of soda to preserve green color. When nearly cooked tender, change the water to refresh it. Boil again, and when quite tender hash it fine, add salt, pepper, nutmeg and butter. Kale can be cooked same as cabbage, with pork, ham and corn beef—the Kale to remain natural—that is, entire.

DWARF CURLED KALE (Siberian, German Greens or "Sprouts.")—This variety is extensively used for early greens, for which it is sown in the fall in rows one foot apart, and treated in the same manner as spinach; it is ready for use in early spring. Sowing can also be made in early spring. Per pkt., 5c; oz., 10c; lb., 75c.

GREEN CURLED SCOTCH.—A rather dwarf variety, but spreading under good cultivation to three feet in diameter; leaves of a bright green, beautifully curled. Per pkt., 5c; oz., 10c; lb., \$1.00.

EXTRA CURLED GERMAN DWARF GREEN.—Plant dwarf, compact. Leaves numerous, long, of deep bright green color, and a mass of frilling, so that often they are as thick as wide, and are of the best quality. Per pkt., 5c; oz., 10c; lb., \$1.00.

BRUSSELS SPROUTS.

Sow early in the spring, transplant and cultivate as cabbage. It grows about two feet high, bearing numerous small heads, which are one or two inches in diameter, and are in perfection for boiling in autumn. Very tender and of fine flavor after early frost.

DWARF IMPROVED.—Very fine. Per pkt., 5c; oz., 15c; lb., \$1.50.

BROCCOLI.

Generally considered as a sort of Cauliflower, but more hardy and surer to head; the seeds should be sown in the early part of May and transplanted in June. It succeeds best in a moist and rather cool atmosphere.

NOTES ON COOKING.—No. 28.—Boiled.—Boil in salt water until tender, and refreshing thoroughly put in saucepan with light butter sauce, No. 2 with salt, pepper and nutmeg. Placed upon fire for a few moments and serve hot with a little chopped parsley. Cauliflower and Brussels Sprouts may be treated in the same manner.

EARLY PURPLE CAPE.—Differing from the preceding in color, which is of a greenish purple; it is also rather hardier and of excellent flavor. Per pkt., 5c; oz., 35c; lb., \$4.00.

WHITE CAPE.—Heads medium size, close, compact, and of a creamy white color. Per pkt., 5c; oz., 35c; lb., \$4.00.

JWALCHEREN.—A valuable late variety, with very fine large heads. Per pkt., 5c; oz., 35c; lb., \$4.00.

CABBAGE SEED.

One ounce to 5,000 plants.

No vegetable so richly repays the grower for selecting good seeds as does cabbage. It is now conceded and generally known that American grown seed is much superior to foreign seed, and knowing the importance of careful watching and attention we grow all our Seed on this side under our personal supervision. We save nothing but the choicest heads for seed, only such as would command the highest price in market, and we know that the seed we offer cannot be excelled.

CULTURE.—For the earliest crops the seeds should be planted in hot-beds the first week in April, and planted out in May. For winter use sow early in May and plant out in June and July. Early varieties should be set out about two feet apart, and late sorts from two and one-half to three feet. Cabbages require rich soil and thorough cultivation. Insect powder will quickly kill the cabbage worm if the heads are well dusted with it.

NOTES ON COOKING.—No. 35.—Boiled.—Carefully prepare and cut in quarters; put on the fire with plenty of water, and boil, refresh and cook either

with ham, corn beef or salt pork. Cook slowly until tender and serve with meat.

No. 36.—Fried.—Use only fresh cabbage. Remove the outer green leaves, divide in quarters; cut out any hard core; wash carefully; parboil twenty-five minutes, press the water out and cool. Cut in small pieces, place in saucapan and put in salt and pepper, and fry to a light brown.

No. 37.—Pickled.—Cut raw cabbage very fine, add salt, pepper and mustard seed; add boiling vinegar with onion and green pepper cut very fine. Cover carefully.

No. 38.—Coldslaw.—Cut cabbage very fine and serve with French dressing, as described under recipe No. 3.

No. 39.—Sauerkraut.—Use only solid heads shred very finely; take a small water tight keg and line with cabbage leaves, sprinkle one-eighth of an inch of salt on the bottom; upon this place three inches of shredded cabbage, which cover with three tablespoonsful of salt well pressed down, then another layer of cabbage and salt, until keg is full, when hammer down with force. Small portions of herbs, chopped peppers, and onions are often added. On top of the upper layer of cabbage place a circular head of less diameter than the keg, on which fix a heavy weight. When fermentation begins skim off the scum, keeping the cover always in place. To serve Sauerkraut wash it well in warm water and drain thoroughly. Garnish the edge of the dish with carrots, onions, a bouquet of herbs, some chicken or goose grease, and put the Sauerkraut on top, adding salt pork, sausage or a piece of bacon in the middle; add salt, pepper or a glass of white wine and a couple of apples cut very thin, a pint of broth; cover and let it cook for two hours. Serve hot.



Early Jersey Wakefield.

EARLY JERSEY WAKEFIELD CABBAGE.—No cabbage excels this standard sort as an early variety for the market, and it is none the less valuable for private use. There are some varieties that are a little earlier, but are so much smaller as to make them an unprofitable crop for the market. It is the earliest variety that a market gardener can possibly grow, and very

productive. The heads are somewhat pointed, and keep firm for a long time, which is a very important feature that all gardeners will readily appreciate. This variety has long been adopted by the best market gardeners of our most prominent cities, and nothing of recent production has in any way excelled or even approached it. Our selected strain is from the very best heads, and market gardeners will find it is the best to be had, and, while a little more expensive, is well worth the difference in price. Per pkt., 5c; oz., 25c; lb., \$2.50.

EXTRA EARLY EXPRESS.—Excels in earliness all the sorts we have grown; has the shape and appearance of the well known Etampes Cabbage, but is smaller and eight to ten days earlier; has but a few outside leaves, and therefore may be planted very close, and yield large crops; for forcing can hardly be surpassed. Per pkt., 10c; oz., 20c; lb., \$2.00.

EARLIEST ETAMPES.—This was the earliest Cabbage grown prior to the introduction of the Express. It is claimed to always head hard and solid with pointed heads of medium size and remarkably fine quality. Per pkt., 5c; oz., 20c; lb., \$2.00.

EARLY YORK.—This is one of the earliest of spring and summer varieties. Heads small, rather heart shaped, very tender and of excellent flavor. Per pkt., 5c; oz., 20c; lb., \$2.00.

EARLY LARGE YORK.—Succeeds the Early York, and is equally desirable. It is of a large size, about ten days later, more robust and bears the heat better. Per pkt., 5c; oz., 20c; lb., \$2.00.

EARLY SUMMER.—This variety forms large, solid, round, flattened, compact heads of excellent quality. The heads average more than double the size of the Jersey Wakefield, while it matures only ten or twelve days later. The leaves turn into the heads so completely that about nine thousand plants may be set to the acre, making a very profitable crop. Per pkt., 5c; oz., 20c; lb., \$2.00.

ALL SEASONS.—Heads very large, round, often nearly spherical, but usually somewhat flattened; very solid and of the best quality, keeping as well as the winter sorts. Plant very vigorous and sure heading; leaves large, smooth, with dense bloom. Remarkable for its ability to stand the hot sun and dry weather. Per pkt., 5c; oz., 20c; lb., \$2.00.

ALL HEAD EARLY.—A new variety in which the plants are more compact, the leaf smoother and thicker and the heads rounder, harder and more uniform in shape than the Early Summer. Certainly a good variety which promises to become very popular. Per pkt., 5c; oz., 20c.

EARLY DWARF FLAT DUTCH.—Continued experience confirms our belief that this is the best early round headed sort. Stems short, leaves com-

paratively few, having short stalks, upright, so that plants can be planted closely; heads large as Early Summer, solid and stand long without bursting. Per pkt., 5c; oz., 25c; lb., \$2.50.

SUCCESSION.—A sure heading, long keeping variety, very similar in every respect to All Seasons. Our seed is from carefully grown selected stock and will be found fully as good as that offered by anyone. Per pkt., 5c; oz., 25c; lb., \$2.00.

FILDERKRAUT.—Similar to, but larger, much more pointed, and heading up with fewer outside leaves than the Winningstadt, and highly esteemed for making kraut. Good either for first or second crop. Per pkt., 5c; oz., 25c; lb., \$2.00.



Early Winningstadt.

EARLY WINNINGSTADT.—A well known and very popular early variety, in season very close to the "Wakefield;" heads large, decidedly conical, leaves bright, glossy green; heads solid and hard even in summer. This is a very sure heading variety, valuable not only for early use, but also for a winter cabbage. Per pkt., 5c; oz., 20c; lb., \$2.25.

FOTTLER'S BRUNSWICK, OR SHORT STEMMED EARLY DRUMHEAD.—A splendid second early variety, coming on shortly after the Early Flat Dutch, and used almost entirely for a succession. Plants are very short stemmed, and if set out later also make good winter cabbage. Per pkt., 5c; oz., 20c; lb., \$2.00.

MARBLEHEAD MAMMOTH; DRUMHEAD.—This is, without doubt, the largest variety of cabbage, its size ranging from that of a half bushel measure up to that of a two bushel basket, and even larger. Heads have been grown weighing from forty to sixty pounds. Cultivate in rows four feet apart, and allow about four feet between the plants. Per pkt., 5c; oz., 20c; lb., \$2.00.



Surehead.

SUREHEAD.—Produces large, round flattened heads, of the Flat Dutch type, and is remarkable for its certainty to head. It is all head and always sure to head, even where other varieties fail. The heads are remarkably uniform, very hard, firm and fine in texture, and ordinarily weigh from 10 to 15 pounds each. It is very sweet flavored, has scarcely any loose leaves, keeps well, and is good for shipping. Per pkt., 5c; oz., 20c; lb., \$2.00.



Premium Late Flat Dutch.

PREMIUM LATE FLAT DUTCH.—The most popular variety for the winter market. It has no superior, and is more extensively grown than any other; is tender and well flavored. It

is a fall and winter variety, and one of the very best to keep. Owing to its popularity and universal use we have used extra precautions to obtain a strain which will give satisfaction to our customers and reflect credit upon ourselves. This we have succeeded in doing, but in order to convince yourself give us a trial on this seed and become thoroughly satisfied as to its good qualities. Per pkt., 5c; oz., 20c; lb., \$2.00.

HOLLANDER.—Quite a distinct sort. Plants rather long stemmed, but compact; the leaves are very smooth, but thick; the head is of medium size, round and very solid. Matures quite late and keeps well. This is one of the hardiest cabbages in cultivation and endures both frost and drought, that would destroy other sorts.

STONE MASON DRUMHEAD.—Heads flat and solid, stems short and small, quality sweet, tender and rich; a profitable home and market variety. Very choice strain. Per pkt., 5c; oz., 20c; lb., \$2.00.

SAVOY CABBAGES.

IMPROVED AMERICAN SAVOY.—Closely approaching the cauliflower in delicacy and delicious flavor. The best of all the Savoys for general mar-

ket or home use. It has a short stump, grows to a large size, is compact and solid, and is a sure header. Per pkt., 5c; oz., 25c; lb., \$2.50.

GREEN GLOBE SAVOY.—This does not make a firm head, but the whole of it being very tender and pleasant flavored, is used for cooking; leaves wrinkled and dark green; is very hardy and improved by frost. Per pkt., 5c; oz., 20c; lb., \$2.00.

DRUMHEAD SAVOY.—Grows to a large size. Heads nearly round, a little flattened on the top; color dark green. Per pkt., 5c; oz., 25c; lb., \$2.50.

RED CABBAGES.

EARLY BLOOD, OR DARK RED ERFURT.—Heads hard, solid and of intense blood red color. Very early, and also, if sown late, makes a good winter cabbage; of fine quality and particularly valuable for pickling. Per pkt., 5c; oz., 20c; lb., \$2.00.

RED DUTCH. (or Pickling).—Very hard, oblong heads, round at top, medium size. It is of a dark red or purple color and highly esteemed for pickling. Per pkt., 5c; oz., 20c; lb., \$2.00.

MAMMOTH ROCK RED.—Heads as large as the Flat Dutch, deep red to the center; a very highly recommended sort. Per pkt., 5c; oz., 25c; lb., \$2.50.

CARROTS.

One ounce will sow one hundred feet of drill; three to four pounds for an acre.

Carrots to grow in perfection require a rich, deep, sandy loam, well pulverized and deeply cultivated. For an early crop sow in May and June in drills about one foot apart, thinning out to four inches in the row; sow for main crop in June and July. The large late varieties for field culture should be sown in drills 3 to 3½ feet apart, so as to cultivate by horse. An important part in sowing carrots, as in all other seeds, is to tread the rows firmly after sowing.

NOTES ON COOKING.

No. 52.—Stewed.—Peel and slice, put in a saucepan with a little broth, water, salt, pepper and nutmeg. Boil an hour. Thicken with butter kneaded with flour, mix and boil. Finish with butter, teaspoonful sugar and chopped parsley. Serve hot.

No. 53.—In Cream.—Wash and scrape the outside, cut in small pieces, boil until tender, refresh and boil again. Serve hot with cream sauce.

EARLY FRENCH FORCING.—The earliest variety and one largely grown



Danver's Half Long.

for forcing purposes. It makes a small, almost globe-shaped root of an orange-red color. Per pkt., 5c; oz., 10c; lb., \$1.00.

EARLY SCARLET HORN. — Favorite for early crop, but not large. It matures eight or ten days earlier than the Long Orange, and is sometimes used for forcing. Per pkt., 5c; oz., 10c; lb., \$1.00.

EARLY HALF LONG SCARLET CARENAN. — A new early variety, without core. It is an excellent sort for forcing, or used as an early kind for planting in the open ground. Per pkt., 5c; oz., 10c; lb., \$1.00.

OXHEART. (or Guerande.) — Valuable on account of its being so easily dug. Its breadth often exceeds its length. Specimens have been grown seven inches across. Flesh a deep orange, fine grained and sweet. Good for hard soil where longer varieties do not thrive.

ALTRINGHAM. — Similar in form to the Long Orange, but of a bright red color, growing with the top an inch or two above the ground. An excellent variety. Per pkt. 5c; oz. 10c; lb. 75c.

CHANTENAY CARROT. — In the Chantenay we have another new choice French carrot. It is of a rich, dark orange color and in shape is very symmetrical. The stock has been so well bred that the carrots have attained to such a uniformity in shape they are almost duplicates of each other. In earliness it ranks intermediate between the Danvers and the Short Horn. It is of the style of the Danvers, but finer

and more symmetrical, and therefore better as a market carrot for table use. Customers will find the Chantenay a decided acquisition. Per pkt., 5c; oz., 10c; lb., \$1.00.

DANVERS' HALF LONG. — Grown largely everywhere on account of its great productiveness and adaptability to all classes of soil. Tops medium size, coarsely divided; roots deep orange, large but medium length, tapering uniformly to a blunt point, smooth and handsome; flesh sweet, crisp, tender and of a deep orange color. This variety, although the roots are shorter, produces as large a bulk as the older field sorts and is easier harvested. Per pkt., 5c; oz., 10c; lb., 85c.

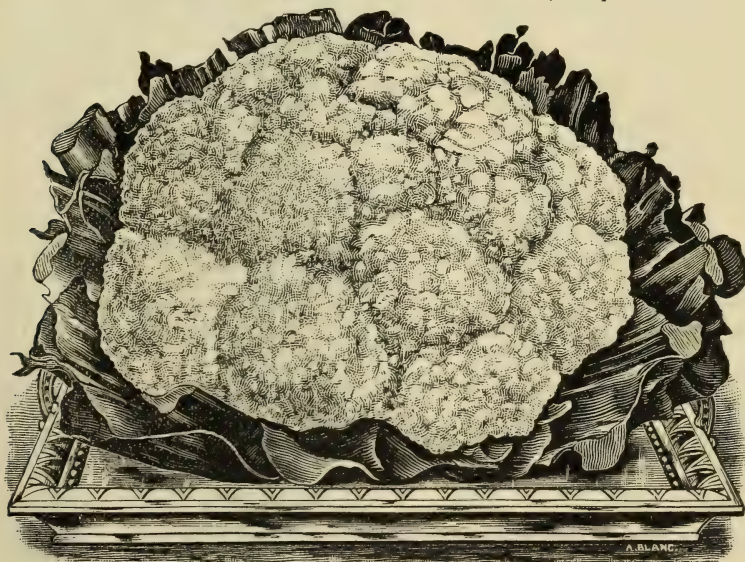
IMPROVED LONG ORANGE. — The roots grow uniform and smooth, being always well formed, of large size, and deep, rich orange color. It is a good keeper, of fine quality for table use, and highly nutritious for stock. Per pkt., 5c; oz., 10c; lb., 85c.

LARGE WHITE BELGIAN — A very productive kind, grown almost exclusively for stock; grows one-third out of the ground, lower part of the root white, that above ground green. Per pkt., 5c; oz., 10c; lb., 50c.

YELLOW BELGIAN. — When young the roots are mild, delicate and of good flavor; when full grown valuable for stock. Per pkt., 5c; oz., 10c; lb., 50c.

CAULIFLOWER.

Half ounce to 100 yards of row; 1 ounce to 1,000 plants.



Early Snowball.

When the Cauliflower is grown to perfection it is a most delicious vegetable, and well repays the extra care re-

quired in its cultivation. It should be grown in a rich, moist soil, and in a dry season water should be applied fre-

quently. It facilitates blanching if the leaves are gathered loosely together and tied over the top of the head.

NOTES ON COOKING—No. 58.—Boiled.—Wash, place in a vessel with cold water and boil, empty, refresh and boil again; when nearly done drain and add a small quantity of milk and butter, and cook until tender. Serve hot with cream and butter sauce as described under recipe No. 2.

No. 59.—Au Gratin. Boil as directed in No. 22. Place tablespoonful of butter in frying pan, when melted add teaspoonful of flour, mix thoroughly and add one-half pint of milk; stir continually until it boils, when add one-half teaspoonful of salt and four tablespoonfuls of grated cheese, Parmesan is best, pour this over the boiled cauliflower, sprinkle with bread crumbs and bake in a moderate oven until light brown, and serve hot.

No. 60.—Baked.—After cooking as described in No. 22, place the Cauliflower in a baking dish, add salt, pepper, nutmeg, cream sauce, bread crumbs and a little grated Swiss or Parmesan cheese and small piece of butter. Place in a hot oven and bake until it has a brown color.

EARLY SNOWBALL.—This variety of Cauliflower has given the greatest satisfaction in all sections. It is the

earliest of all cauliflowers—about one week earlier than any other sort. In addition to its earliness, its dwarf habit and short outer leaves allow it to be planted as close as eighteen or twenty inches apart each way, so that from 12,000 to 14,000 can be set out on one acre. Per pkt., 25c; oz., \$4.00.

EARLY DWARF ERFURT.—One of the best for general cultivation. Heads large, but close and compact and very white. Per pkt., 10c; oz., 75c.

EARLY PARIS.—A popular early white, sure heading variety. Per pkt., 10c; oz., 65c.

HALF EARLY PARIS.—Later than the preceding, but equally good. Per pkt., 10c; oz., 75c.

LENORMAND'S SHORT STEM-MED—A superior variety, with fine, large and well formed heads. Per pkt., 10c; oz., 75c.

VEITCH'S AUTUMN GIANT.—A valuable, distinct, late variety, producing large, white, fine heads, well protected by the foliage. Per pkt., 10c; oz., 65c.

EXTRA EARLY DWARF ERFURT.—Our stock of this variety is from a special selected strain, and has proved to be a sure header in every instance. Per pkt., 20c; oz., \$3.50.

CELERY.

One ounce to 2,500 plants.

CULTURE.—Sow seeds in hot beds or in a box in the house, or the open ground as soon as the soil can be worked, and when the plants are five or six inches high make trenches a foot deep and four or five feet apart. Trans plant six to eight inches in the trenches, and as the plants grow, haul the fine earth up about them to blanch their stems. The dwarf kinds may be set on the surface, in rows three feet apart, and the stems blanched by hilling them.

GOLDEN SELF-BLANCHING.—A French variety which, though but recently introduced, has become a general favorite on account of its extreme ease of culture, its crisp texture and fine flavor, and its exceedingly beautiful appearance. No banking or bleaching whatever is required, but, as the name implies, the large golden heart is self-blanched, even the outer stalks becoming a delicate, creamy white. Per pkt., 5c; oz., 30c; lb., \$4.00.

WHITE PLUME.—The peculiarity of this new celery is that naturally its stalk and portions of its inner leaves and heart are white, so that by closing the stalks, either by tying them up with matting or by simply drawing the soil up against the plant,



Golden Self-Blanching.

the work of blanching is completed. It is exceedingly ornamental to the tables and very crisp and solid, possessing a fine nutty flavor. Per pkt., 5c; oz., 25c; lb., \$2.50.

"GIANT PASCAL."—This variety is a selection from the New Golden Self-Blanching Celery which has become so popular in the last few years; it partakes of the best qualities of that variety, but is much larger and a better keeper. It is of a fine nutty flavor, being entirely free from any bitter taste. It grows about two feet high; the stalks are very broad, thick and crisp, and entirely stringless; the width and thickness of the stalks are distinctive features of this variety. It bleaches with but slight "earthing up," and very quickly, usually in five or six days. A most valuable variety for both second early and midwinter use. Per pkt., 10c; oz., 40c; lb., \$2.50.

GOLDEN HEART DWARF.—A very popular and distinct variety. In habit of growth it resembles the Half Dwarf. White sorts, except that when blanched the heart, which is large and full, is of a waxy, golden yellow. It is entirely solid and of most excellent flavor, and keeps well during the winter. Per pkt., 5c; oz., 20c; lb., \$2.00.

GIANT WHITE SOLID.—Large, round, crisp and solid. The old well known variety. Per pkt., 5c; oz., 25c; lb., \$2.50.

BOSTON MARKET.—Grown almost exclusively by the market gardeners around Boston; is a favorite dwarf variety, remarkable for its tender, crisp and succulent stems and its peculiar mild flavor. Per pkt., 5c; oz., 20c; lb., \$2.00.

CRAWFORD'S HALF DWARF.—A great favorite among market gardeners. It possesses all the qualities essential to make a perfect celery, viz.: Solidity, never being hollow, very fine flavor, vigor of growth, although being dwarf, producing a weighty bunch. Per pkt., 5c; oz., 30c; lb., \$3.00.

INCOMPARABLE DWARF CRIMSON.—Of very dwarf habit, exceedingly solid and of fine dark crimson color. Per pkt., 5c; oz., 30c; lb., \$3.00.

TURNIP ROOTED (or Celeriac).—A variety of celery having turnip shaped root, which may be cooked and sliced and used with vinegar, making a most excellent salad. Cultivated in the same manner as celery. Per pkt., 5c; oz., 20c; lb., \$2.00.

CELERIAC, LARGE SMOOTH PRAGUE.—An improved form of turnip rooted celery, producing smooth

roots, which are almost round and with very few side roots. Plants vigorous with large deep green foliage. It is largely used in Germany, and if market gardeners everywhere will try it they will find it a valuable acquisition. Per pkt., 5c; oz., 20c; lb., \$2.00.

SOUP 'CELERY.—Excellent for flavoring. Per pkt., 5c; oz., 10c; lb., 50c.

CRESS.

Used as a Salad.

The Peppergrass sow early in spring, in shallow drills, and every two or three weeks for a succession. The Winter Cress can be sown early in the spring or autumn, in drills one foot apart, and thinned out to about three inches in the drill; this will furnish a supply from September until the following May. The Water Cress must be sown on the margin of a stream of running water, or in a very moist location, in which it will grow without care.

CURLED. OR PEPPERGRASS.—Common and well known. Per pkt., 5c; oz., 10c; lb., 50c.

UPLAND.—This plant is a hardy perennial and coming when it does, before any other edible vegetation, is a grateful addition to the seedman's list. It has a pungent, spicy flavor, and is very desirable, either for salad purposes or cooked as greens. Per pkt., 10c.

TRUE WATER.—Leaves very tender and highly flavored. Per pkt., 10c; oz., 30c; lb., \$4.00.

WINTER.—A very good variety, with large, fleshy leaves. Per pkt., 5c; oz., 15c; lb., \$1.50.

CHICORY.

LARGE ROOTED.—Give the same treatment as for carrots. It is used to mix with or as a substitute for coffee. Per pkt., 5c; oz., 10c; lb., 75c.

COLLARDS.

One ounce to 100 yards of row.

Sow for a succession from June to August, and treat as cabbage.

GEORGIA (True.)—Per pkt., 5c; oz., 15c; lb., \$1.00.

CORN SALAD.

Eight ounces to 100 yards of row.

Used as a salad. It is sown very early in the spring in rows one foot apart, and it is fit for use in six or eight weeks from time of sowing.

LARGE LEAVED.—Per pkt., 5c; oz., 10c; lb., 75c.

SWEET OR SUGAR CORN.

We will allow a discount of 10 cents per pound on all sweet corn sent by express or freight at purchaser's expense.

One quart will plant 200 hills; eight to ten quarts for an acre in hills.

Plant hills three to four feet apart each way. For early use plant as soon as the ground is warm, and follow with successive planting till July, and thus a constant supply of green corn can be had throughout the summer.

NOTES ON COOKING.—No. 84.—Boiled.—Wash and boil in plenty of water with a small quantity of milk; cook for twenty minutes.

No. 85.—Fritters.—Grate corn raw or cooked. For dressing take one pint of milk, four eggs, two teaspoonsful of baking powder, half pound of flour, salt, pepper, sugar; beat into light batter. Fry on both sides in pan with hot lard, one tablespoonful of batter to each fritter.

No. 86.—Pudding.—Place half pound of Indian meal in three pints of boiling milk lightly sugared. Cook for twenty minutes, add molasses, six raw eggs, and spices; mix well together. Put in a baking dish and bake in a moderate oven. Serve with vanilla or other flavored sauce.

Green corn should never be allowed to heat, but soon as received spread out upon a cool floor.

EXTRA EARLY ADAMS.—Very early, but more of the quality of field than of sweet corn. It is, however, the standard extra early variety in the

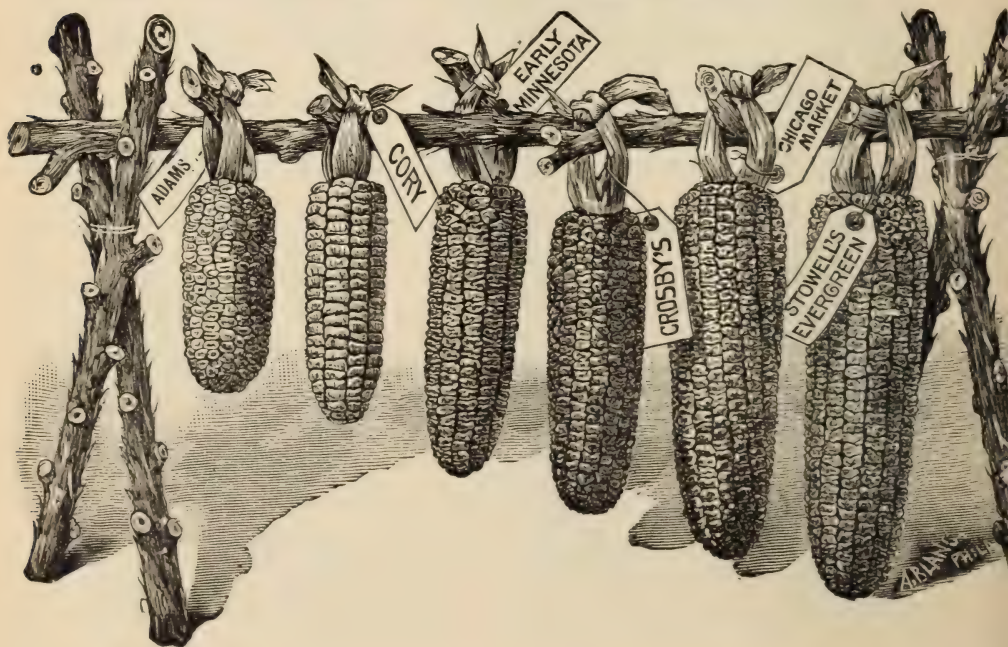
south, and can be depended on to give a crop there when most other sorts fail. Stalks short, with no suckers, very few tassels, bearing a single, very full, short, many rowed ear, often nearly as thick as it is long, and well covered with coarse husks; kernels white, smooth. An extremely hardy variety. Per lb., 20c; pk., \$1.00; bu., \$3.50.

CORY.—The largest of the extra early sorts. The plant is stout and vigorous, but short, and it will mature a full crop earliest of any sort in cultivation. Ears eight-rowed, with red cob and very large, light pink grains. Per lb., 20c; pk., \$1.00; bu., \$3.50.

WHITE COB CORY.—Removes the only objection to the old popular Cory. Is exactly similar, except the white cob. Per lb., 20c; pk., \$1.00; bu., \$3.50.

CROSBY'S EARLY.—A most excellent variety, remarkably early and the best flavor. Ears of medium size, twelve or more rowed, grain very thick and sweet. A little later than the Minnesota. Per lb., 20c; pk., \$1.00; bu., \$3.50.

EARLY MINNESOTA.—The old and deservedly popular Standard Early Sweet Corn; ripens a little earlier than Crosby's. Eight-rowed ears of good size, sweet and well flavored. Stalks grow about five feet high. Per lb., 20c; pk., \$1.00; bu., \$3.50.



PERRY'S HYBRID.—This is an early twelve-rowed variety, growing only from four to five feet high, with ears as long as the Crosby, and set very low on the stalk. The kernels are white, large, sweet and very tender. It ripens with Minnesota. Per lb., 20c; pk., \$1.00; bu., \$3.50.

CHICAGO MARKET.—It is of good size, fully equal to Crosby's Early, and presents a very fine appearance, being twelve rowed and filled out to the tip of the ears, making it very salable as a market sort. It is nearly white in color, extremely tender and sweet, and very productive, sometimes yielding two or three ears on a stalk. Per lb., 20c; pk., \$1.00; bu., \$3.50.

COUNTRY GENTLEMAN OR SHOE PEG.—Very sweet and tender. The ears are short, cob very small, and the kernels are of extraordinary depth, pearly whiteness, and are irregularly crowded together on the cob. Per lb., 20c; pk., \$1.00; bu., \$3.50.

BLACK MEXICAN.—Although the ripe grain is black or bluish-black, the corn, when in condition for the table, cooks remarkably white, and is surpassed by none in tenderness. This, by many is considered the most desirable for family use of the second early sorts. Per lb., 20c; pk., \$1.00; bu., \$3.50.

HICKOX HYBRID.—Popular wherever it is known and deserves to be planted very largely both for home and

market use. It is one or two weeks earlier than Evergreen, makes a large, attractive ear, has a white cob and grain, and remains in condition for use a long time. It is also one of the best varieties for canners' use, and by planting it with Evergreen will lengthen the season considerably, as the Hickox will be about through by the time the Evergreen comes in; very prolific, ordinarily every stalk will have two large, fully developed ears. The best sort for drying.

STOWELL'S EVERGREEN SWEET.—This variety is intermediate in its season; and if planted at the same time with earlier kinds will keep the table supplied till October. It is hardy and productive, very tender and sugary, remaining in a condition suitable for boiling a long time. Per lb., 20c; pk., \$1.00; bu., \$3.50.

MAMMOTH SUGAR.—This produces the largest ears of any, a single ear sometimes weighing as much as two or three pounds. It ripens a little later than the Evergreen, with larger cobs, the kernels being flatter, not horse tooth shape. Per lb., 20c; pk., \$1.00; bu., \$3.50.

EGYPTIAN OR WASHINGTON MARKET.—The latest of all; later than the Mammoth, and fully ten days later than the Evergreen. Ears large and uniform. Per lb., 20c; pk., \$1.00; bu., \$3.50.

CUCUMBERS.

One ounce will plant fifty hills; two ounces will plant one acre.

For very early cucumbers, sow the first of April in a hotbed, upon pieces of sod (grass side down), so that they can be readily transplanted to the open ground, in rich soil, when danger of frost is over, or protect by hand glasses. For early use, plant if the weather has become settled and warm in hills about four feet apart each way; thin out to four of the strongest plants to each hill, after all danger from insects is over; they succeed best in a warm, moist, rich, loamy soil; continue planting at intervals for a succession. The cucumbers should be gathered when large enough for use, whether required or not; if left to ripen, it destroys their productiveness. For pickles plant from June till the middle of July.

NOTES ON COOKING.—No. 100.—Salad.—Peel and cut in very thin slices and soak in salt water for two hours. Strain till very dry, serve with French dressing made after recipe No. 3.

No. 101.—Sliced. Pickled.—Peel and slice fresh cucumbers and put in a pan and let stand with plenty of salt to draw the water. Press dry and put them in a jar, pour over cold boiled

vinegar. Add salt, pepper and a few slices of onion.

EARLY RUSSIAN.—The earliest variety in cultivation; small, hardy and very prolific. Vines vigorous and productive. Fruit three to four inches long, thick, oval, pointed at each end, covered with fine, small spines. Per pkt., 5c; oz., 10c; lb., 75c.

EARLY GREEN CLUSTER.—A short, very early variety, color pale green, bearing in a cluster near the roots. Per pkt., 5c; oz., 10c; lb., 75c.

EARLY FRAME, OR SHORT GREEN.—An old and popular variety, of medium size; straight and handsome; excellent for pickles when young. Per pkt., 5c; oz., 10c; lb., 75c.

NICHOL'S MEDIUM GREEN.—One of the more recent introductions, but a valuable acquisition. It is of medium size, always straight and well formed and abundantly productive. Color dark green. Flesh crisp, tender and of the finest flavor. It is especially adapted for pickling and slicing purposes, and grows very quickly. Per pkt., 5c; oz., 10c; lb., 75c.

WESTERFIELD'S IMPROVED CHICAGO PICKLE.—Very popular with Chicago market gardeners, and extensively grown in that vicinity. Fruit medium length, pointed at each end, with very large and prominent spines; color deep green. Per pkt., 5c; oz., 10c; lb., 75c.

BOSTON PICKLING (or Green Prolific.)—A distinct variety, very popular for pickles. Fruit short, very smooth and symmetrical, but pointed at each end, bright green and a great producer. Per pkt., 5c; oz., 10c; lb., 75c.

NEW PARIS PICKLING.—This is a French sort. A very strong seeder, but distinct and valuable. The fruit is very long, slender, cylindrical, densely covered with fine prickles and deep rich green in color. The flesh is very crisp and tender, making it one of the best for slicing as well as for pickles. Per pkt., 5c; oz., 10c; lb., 75c.



Westerfield's Improved Chicago Pickle.



Improved White Spine or Arlington.

IMPROVED WHITE SPINE (or Arlington.)—The best table variety; also the best for forcing; grows straight and smooth; tender and of excellent quality, and a great bearer. Early. Per pkt., 5c; oz., 10c; lb., 75c.

PEERLESS (or Evergreen White Spine.)—A new improved strain of the old variety, and different from it in that it remains dark green in color in all stages of its growth. It is also very productive and usually tender and crisp. Taken altogether it is a valuable acquisition for either pickling, market or the table. Per pkt., 5c; oz., 10c; lb., 75c.

IMPROVED LONG GREEN.—Produced by selection from the Long Green. Vines vigorous and productive, forming fruit fit for the table nearly as early as the shorter sorts; fruit about twelve inches long, firm and crisp. The young fruit makes one of the best of pickles, and when ripe is the best of any for sweet pickles.

WHITE DUTCH.—This fine variety from Germany grows to large size, perfectly smooth and is of excellent quality, and superior in flavor. In beauty of form it is not equaled by any other cucumber, which renders it especially valuable for exhibition purposes. Color, pure creamy white. Per pkt., 5c; oz., 10c; lb., 75c.

SERPENT (or Snake.)—A remarkable and very interesting curiosity. The cucumbers grow curled up like a snake with the head protruding, and sometimes are six feet in length. Although they attain great size, the quality is fair. Per pkt., 5c; oz., 10c; lb., 75c.

WEST INDIA GHERKIN.—A very small, oval shaped, prickly variety. Has somewhat the appearance of a burr. Is used only for pickling. Per pkt., 5c; oz., 10c; lb., \$1.00.

DANDELION.

The Dandelion is cultivated for spring greens or for blanching for salad. The seed should be sown in May or June, in drills half an inch deep and twelve inches apart, and the

earth firmly pressed over the seed. The plants will be ready for use the following spring.

AMERICAN IMPROVED.—Per pkt., 10c; oz., 40c; lb., \$5.00.

THICK LEAVED FRENCH.—Per pkt., 10c; oz., 30c; lb., \$3.00.

EGG PLANT.

One ounce will produce about one thousand plants.

Sow the seeds in hot beds early in March. When three inches high, pot the young plants, using small pots, and plunge them in the same bed, so that the plants may become stocky. They can be planted out, from the pots, when the season becomes sufficiently warm, in May or June; or they can be transplanted into a second bed to make them strong, until the weather is warm enough to transplant, about three feet apart each way, in thoroughly worked and well enriched soil. Draw the earth up to the stems when about a foot high. Egg plant seed will not vegetate freely without a strong, uniform heat, and if the plants get the least chilled in the earlier stages of growth they seldom recover. Therefore repeated sowings are sometimes necessary. Care should be observed in cutting the fruit so as not to disturb the roots of the plants.



New York Improved.

NOTES ON COOKING.—No. 112.—Fried.—Peel the fruit and cut crosswise in slices of full diameter and of one-third of an inch in thickness; sprinkle salt between the slices and set aside for a half hour, when remove the water, dry and dip in butter and bread crumbs and fry in hot lard until brown.

No. 113.—Baked.—Peel the fruit and cut into small pieces. Place in a pan with butter and sweet oil over a fire for three minutes; add salt, pepper and a little sauce or gravy. Take it from the pan and put in a baking dish, coat over with bread crumbs and Swiss cheese and bake in oven till quite brown.

NEW YORK IMPROVED.—The leading market variety; excellent and very productive. Per pkt., 10c; oz., 50c; lb., \$6.00.

EARLY LONG PURPLE.—Differs in shape from the foregoing; early, hardy and productive. Per pkt., 10c; oz., 25c; lb., \$2.50.

BLACK PEKIN.—Early; fruit jet black; round in form and very solid, and of superior quality. Per pkt., 10c; oz., 40c; lb., \$5.00.

ENDIVE.

One ounce of seed to 150 feet of row.

A very excellent salad for fall and winter. Sow in June and July.

MOSS CURLED.—A beautiful curled variety. Per pkt., 5c; oz., 20c; lb., \$2.50.

BROAD LEAVED BATAVIAN.—Chiefly used in soups and stews; requires to be tied up for blanching. Per pkt., 5c; oz., 20c; lb., \$2.00.

GREEN CURLED.—Very hardy, leaves dark green, tender and crisp. Per pkt., 5c; oz., 20c; lb., \$2.00.

WHITE CURLED.—Leaves pale green; should be used when young. Per pkt., 5c; oz., 20c; lb., \$2.00.

LEEK.

Two ounces to 100 yards of row; four pounds to the acre.



Large Flag.

This is a branch of the onion family, and is preferred by some to that vegetable. Sow the seed as early in the spring as practicable, in drills, one inch deep and one foot apart.

NOTES ON COOKING.—No. 137.—Salad.—Clean well and cut the white portion of the root in thin slices. Drain and dry and put in a salad bowl with French dressing No. 3.

LARGE FLAG.—The most popular variety, growing very large, with broad, thick leaves. Per pkt., 5c; oz., 15c; lb., \$1.50.

GIANT CARENTAN.—A mammoth growing variety of excellent quality. Per pkt., 5c; oz., 25c; lb., \$2.00.

MUSSELBURG.—Grows to a large size and is of good quality. Per pkt., 5c; oz., 25c; lb., \$2.00.

KOHL RABI.

One ounce of seed to 100 yards of row.

This plant, used both for table and for cattle feeding, is a cabbage in which the cultural development has been directed to the stalk, not the leaf. The enlarged stalks, taking the globular form of turnips, are more hardy and nutritious than turnips.

Any good soil will produce a crop, the plants for which may be grown like cabbage in seed beds for transplanting, or sown in permanent position in three-foot rows.

Sow the seed for table use at any period when cabbage may be sown. Drill in rows at two feet and thin to six inches.

For cattle feeding drill the seed in midsummer for autumn development. Yield 300 to 400 bushels to the acre.

NOTES ON COOKING.—No. 132.—Boiled.—Remove the skin, cut in quarters. Boil in salted water with a little butter, drain, put in a saucepan with melted butter, stir a few moments over the fire and add espagnole sauce, with salt, pepper, butter; mix well and serve in a deep dish.

EARLY WHITE VIENNA.—The best market sort for table use. Per pkt., 5c; oz., 20c; lb., \$2.50.

EARLY PURPLE VIENNA.—Differs from the above only in color, which is of a bluish purple. Per pkt., 5c; oz., 20c; lb., \$2.50.

LETTUCE.

One ounce will sow 150 feet of drill; four pounds to the acre.

Lettuce thrives best in rich, moist ground. For the principal early crop sow the seed in September in the open ground; transplant when large enough into cold frames, and protect the plants during the winter in the same manner as early cabbage; set the plants out early in April; or sow the seed in hot-beds in February or March, and transplant into a sheltering border with a southern exposure. For successive crops, sowing may be made in the open ground as early as the spring opens,

and continuing until July. Always thin out well, or the plants will not be strong. When wanted as a cut salad sow the seed thickly in rows or broadcast.

CURLED LETTUCES.

GRAND RAPIDS (Seed Black).—Very similar to Boston Curled. Finer and better. Remains fresh a long time after cutting, and will stand shipping a long distance. Per pkt., 5c; oz., 10c; lb., 75c.



Black Seeded Simpson.

BLACK SEEDED SIMPSON.—For those who like a large, thin, exceedingly tender leaf, and for those markets which demand a large loose cluster of leaves rather than a solid head, this is one of the best varieties either for forcing or early sowing out of doors. Plant large, forming a large loose head; light yellowish-green in color, so that a little wilting is not noticed. Leaves large, thin, slightly ruffled and blistered, the inner ones nicely blanched, and even the large outside leaves are tender and of good quality. By far the most popular variety in our markets, and one of the best for general market garden use, as it is attractive, of excellent quality and continues a long time in condition for use. Per pkt., 5c; oz., 10c; lb., 75c.

EARLY CURLED SILESIA (Seed White.)—An early, erect growing, loose heading variety, which may be used very young; when young it is exceedingly sweet and well flavored. Color light green, leaves much frilled and savoyed. Per pkt., 5c; oz., 10c; lb., 75c.

EARLY CURLED SIMPSON (Seed White.)—An improved variety of the Silesia, and an excellent sort for forcing for early out-door culture. Similar to the above, but the plant is smaller and darker in color. The leaves are more frilled and blistered. Per pkt., 5c; oz., 10c; lb., 75c.

BOSTON CURLED (Seed Black.)—Forms a fair size but loose cluster of leaves, crisp, tender, of good quality. Is very ornamental. Is of extremely rapid growth and can be planted very closely. A good keeper. Per pkt., 5c; oz., 10c; lb., 75c.

GREEN FRINGED (Seed White.)—A new variety of a delicate and peculiar shade of green, producing an abundance of tender leaves fit for use nearly all summer. It is very ornamental on the table and desirable for market or family use. Per pkt., 5c; oz., 10c; lb., 75c.

PARIS WHITE COS.—One of the best of the upright varieties; tender and crisp; should be tied up to insure blanching. Per pkt., 5c; oz., 10c; lb., \$1.00.

TOMHANNOCK (Seed White.)—A Philadelphia sort, described as follows: It forms a beautiful plant, ten to

twelve inches high by nine to ten inches across. The edges of the outer leaves are of a glossy, reddish bronze, handsomely wrinkled; within the leaves are almost white, and very crisp and tender. Per pkt., 5c; oz., 10c; lb., 75c.

HEAD VARIETIES.

BLACK SEEDED TENNIS BALL.—Well formed heads, hardy and crisp, of excellent quality; one of the earliest of the heading variety. Per pkt., 5c; oz., 10c; lb., 75c.

WHITE SEEDED TENNIS BALL (or Boston Market.)—A fine early sort, small heads, very hardy, valuable to grow in cold frames in winter. Per pkt., 5c; oz., 10c; lb., 75c.

DENVER MARKET (Seed White.)—The leaves are beautifully marked and blistered, very crisp and tender and of excellent flavor. By these blistered leaves it distinguishes itself from any other kind of lettuce now grown. The shape of the head resembles somewhat the "Hanson," but is more oblong. Per pkt., 5c; oz., 10c; lb., 75c.

EARLY PRIZE HEAD (Seed White.)—The best variety for the home garden, but is not adapted to market gardening, as it is so tender it will not bear handling well. Leaves thin, crisp and extremely tender. Plants large, deep green, tinged with red. Goes to seed very slowly. Per pkt., 5c; oz., 10c; lb., 75c.

HANSON (Seed White.)—One of the best varieties in cultivation; heads large, solid, heavy and very crisp and tender; the leaves are of a beautiful green outside and white within; endures summer heat well. So slow to go to seed that it often fails to form any seed stock. Per pkt., 5c; oz., 10c; lb., 75c.

DEACON (Seed White.)—A fine new variety with round, compact heads, four to five inches in diameter; leaves very thick, dark green, tender and of unusually fine quality. Very distinct and valuable. Per pkt., 5c; oz., 10c; lb., 75c.

FRANKFORT HEAD (or Salamander.) (Seed Black.)—The best light colored, smooth, thick leaved head lettuce. Plant light, bright green, with many broad, smooth leaves, nearly all of which are gathered into a dense, round head, which is low to run to seed. Leaves very thick, the inner ones blanched to a light yellow, tender and of a rich flavor. Per pkt., 5c; oz., 10c; lb., 75c.

CALIFORNIA CREAM BUTTER (Seed Black.)—A new variety of cabbage lettuce, with round solid heads, outside the heads are a medium green, slightly marked with small brown spots; within the leaves are of a rich cream yellow color, most refreshing in appearance, and particularly rich and buttery to the taste. The heads are of good size, compact, very hard and

solid. It is medium early and one of the very best summer varieties of head lettuce we have ever seen. It is a black seeded variety and stands summer heat better than the Philadelphia Butter,

the Deacon or any other white seeded variety. The heads are so solid that, generally, they have to be cut before any seed stalk can make its appearance. Per pkt., 5c; oz., 10c; lb., 75c.

PLANET, JR., TOOL OF EVERY KIND.



A FULL LINE OF REPAIRS.

Bed of Mushrooms.

MUSHROOM SPAWN.

Mushrooms may be grown in a warm cellar or shed in winter or in the open air in the summer. Take partially dry fresh horse manure and lay it in a heap to ferment; turn and mix it well every few days and when well and equally fermented, which will be in from ten to fifteen days, it may be made into a bed four feet wide and about two feet deep, mixing it well together and beating or treading it firmly. As soon as the temperature of the bed falls from 75 to 50 degrees the spawn may be inserted in pieces about the size of a walnut, about two inches deep and six inches apart. Cover with loamy soil about two inches deep and beat it down evenly and firmly. Finish off with a covering of clean straw or hay about a foot thick. Water, when necessary, with lukewarm water, and expect mushrooms in from four to six weeks.

ENGLISH.—15c per lb.; 8 lbs., \$1.00; by mail, 10c per lb. extra.

MARTYNIA

The seed pods are used for pickling, and should be gathered green while tender. Sow in the open ground in May and transplant two feet apart.

MARTYNIA PROBOSCIDEA.—Per pkt., 5c; oz., 25c; lb., \$3.00.

MUSTARD.

Five ounces to 100 yards of row; four pounds to the acre.

Used as a small salad. The seed is used for flavoring pickles, peppersauce and medicinal purposes. Sow for salad thickly, early in the spring, in shallow drills, or in frame or boxes during the winter.

WHITE LONDON.—Best for salads. Per pkt., 5c; oz., 10c; lb., 40c.

BLACK OR BROWN.—More pungent than the white; for culinary use. Per pkt., 5c; oz., 10c; lb., 40c.

CHINESE WHITE.—Leaves very large and broad, growing from the base of the stem; excellent for use as a spinach. Per pkt., 5c; oz., 15c; lb., \$1.25.

NASTURTIUM, or Indian Cress

Four ounces to 100 yards of row.

Cultivated both for use and ornament; the seeds while young and succulent, are pickled and used as capers. The young leaves are also useful in salads. Its beautiful scarlet and orange colored flowers, which bloom freely all summer, add a charm to the garden.

TALL MIXED.—Excellent for covering fences, trellis work, etc. Per pkt., 5c; oz., 20c; lb., \$2.00.

DWARF MIXED.—Good for borders. Per pkt., 5c; oz., 20c; lb., \$2.00.

OKRA, OR GUMBO.

Twelve ounces to 100 yards of row; 12 pounds to the acre.

Extensively grown for the seed pods, which are used in making soups; they can also be pickled, like capers, and make an excellent salad. The seed should be sown as soon as the ground is warm in the spring, in a rich soil. The dwarf varieties are preferable, being more productive and requiring less space.

NOTES ON COOKING.—No. 165.—Boiled.—Wash and cook in cold water to a boil, refresh and cook again with boiling water till tender. Add butter and salt and serve with butter sauce as described under recipe No. 2.

No. 166.—Stewed.—Wash and cut off ends, place in stewing pan with a little water, boil until soft, drain, season and serve with melted butter.

No. 167.—Vegetable.—Cut the okra in small pieces, put in a pan with but-

ter and sweet oil, and let it simmer for three minutes, add tomato sauce, salt, pepper and small piece of butter. Or—

No. 168.—Soup.—The okra for soup must be tender, which condition can only be found when the pods are small. To prepare okra soup cut chicken into small pieces, boil, refresh, add okra cut in small sections, rice and tomatoes. Continue boiling till the chicken is quite tender, season with pepper and salt.

IMPROVED DWARF GREEN.—Long, slender pods; very productive and only fourteen inches high. Per pkt., 5c; oz., 10c; lb., \$1.00.

DWARF GREEN.—Small, green, smooth pods. Per pkt., 5c; oz., 10c; lb., \$1.00.

TALL GREEN.—Often grows four or five feet high; long ribbed pods. Per pkt., 5c; oz., 10c; lb., \$1.00.

MUSKMELON.

One ounce will plant about 60 hills; 2 or 3 pounds for one acre.

For the past few years we have been devoting much time and care to testing the merits of all kinds of melons, especially early varieties for our northern and northwestern trade. For this purpose we have an experimental station here at Sioux City, where tests are made in this climate and soil, and the varieties we have catalogued are both as to quality and time of ripening thoroughly tested. The extra early varieties mentioned are especially calculated for the northern planters and can be depended on to ripen for them. Second early and late varieties doing better as we go south.

Melons thrive best in a light, rich soil. Plant early in May, when the ground has become warm and dry, in hills six feet apart each way for Musk Melons, eight feet for Water Melons. Previous to sowing the seed, mix a few shovelful of well rotted manure in each hill, and plant in each twelve to fifteen seeds; after all danger of the bugs is over, thin out to three plants per hill. When about one foot long, pinch off the tips to make them branch, as it strengthens the growth of the vines, and makes the fruit mature earlier. A few hills for early use may be had by sowing on pieces of sod in a hot-bed, and when warm enough transplant to open ground.

WILSON'S EXTRA EARLY.—A variety of our own introduction and positively the earliest melon we have seen. Fruit medium size, flattened globe shape, ribs large, irregular width and covered with coarse netting. Flesh green and of the finest flavor. For years this has been the first melon mar-



Wilson's Extra Early.

keted in this section, and while we have not yet developed it to our satisfaction, we have decided to offer it this year as the earliest Nutmeg Melon in cultivation. Per pkt., 5c; oz., 10c; lb., 75c.

JENNY LIND.—One of the extra early varieties and one of the most popular on account of its nice, convenient size. Fruits globe shaped, flattened at both ends. Flesh green. Ribbed and covered with shallow netting. Per pkt., 5c; oz., 10c; lb., 75c.

GOLDEN NETTED GEM.—Extra early. In shape it is almost a perfect globe, growing remarkably uniform in size, weighing from 1½ to 1¾ pounds each. It is thick meated, the flesh being light green in color and uniformly of fine, luscious flavor, skin green, regularly ribbed and thickly netted. It is almost as solid as a cannon ball and will keep well five to seven days after picking. It is also extra early in ripening. Per pkt., 5c; oz., 10c; lb., 75c.

EMERALD GEM (Extra Early).—

This is an entirely distinct variety, the rind being very deep emerald green in color, and though ribbed, entirely free from netting. The vines are hardy, vigorous and prolific, ripening the fruit extra early, very thoroughly and evenly. The flesh, which is thicker than in any other melon of its size, is of a suffused salmon color, and ripens thoroughly to the extreme thin green rind; is peculiarly crystalline in appearance; the flavor is sweet and luscious beyond description. Per pkt., 5c; oz., 10c; lb., 75c.

EXTRA EARLY CITRON.—A small, round melon valuable on account of its extreme earliness and great productiveness. The skin is green, becoming yellowish at maturity. The flesh light green, sweet and of fair quality. Per pkt., 5c; oz., 10c; lb., 75c.

SMALL GREEN NUTMEG.—Early. Fruit of medium size, slightly ribbed, globular. Skin dark green, becoming yellow when over ripe, and nearly covered with broad shallow netting. Flesh thick, a little coarse, but of fine flavor. Per pkt., 5c; oz., 10c; lb., 75c.

EARLY HACKENSACK.—Ten days earlier than Hackensack. Fruit large, globe shaped, flattened at ends. Ribs large and of irregular width, densely covered with coarse netting. Flesh green, thick and of finest flavor. Per pkt., 5c; oz., 10c; lb., 75c.

ACME (or Baltimore Cantaloupe).—It is quite early, very large and showy, pointed at the ends, strongly netted,

thick, rich green flesh. It is unquestionably the best and most profitable variety for shipping, its carrying qualities being unequaled by any other variety. Per pkt., 5c; oz., 10c; lb., 75c.

WHITE JAPAN.—An early, medium size, roundish variety; skin cream white. Flesh green and very fine flavored. Per pkt., 5c; oz., 10c; lb., 75c.

HACKENSACK (or Turk's Cap).—Second early. Grows uniformly to a large size; round in shape, flattened at the ends, flesh green, of most delicious flavor; very productive. Per pkt., 5c; oz., 10c; lb., 75c.

THE BANQUET MUSKMELON.—Chosen after years of careful selection as the most excellent of all muskmelons. The originator, Mr. C. P. Coy, regards it as his greatest production and likely to supercede all red fleshed melons. Similar to the Emerald Gem, with dark, rich salmon color; uniformly thick, but a little larger and differs from it in its outer appearance. The skin is densely netted over the entire surface, making it a very handsome melon. Per pkt., 5c; oz., 10c; lb., 75c.

OSAGE (or Miller's Cream).—Second early or main crop. A new style cantaloupe or muskmelon. Fruit slightly oval and regularly rounded at the ends. Lightly ribbed and slightly netted; skin very dark green; extremely thick fleshed, the edible portion extending to the very rind. Flesh deep orange and very sweet. Cavity small. A very showy new variety. A good shipper; vine very hardy; intermediate in ripening. Suitable for both light and heavy soils, and certain to sell wherever introduced. Per pkt., 5c; oz., 10c; lb., 75c.

SHUMWAY'S GIANT.

Tests in our Trial Gardens at Walker's Island show this melon to be worthy of special mention, and one of the finest eating melons in cultivation. Per pkt., 5c; oz., 10c; lb., 75c.



Is monstrous size, cream-yellow, very early, absolutely distinct and pure, with seeds more than twice as large as other sorts. A whole field of them will average 18 to 20 lbs each, and select specimens 25 to 30 lbs. Deliciously sweet and luscious, with fine, melting, thick, salmon color flesh. Never stringy. The flavor pleasant; not high, nor rank. True stock, direct from grower.

25 LBS.

**WE ARE
HEADQUARTERS
ON
GARDEN TOOLS.**

MONTREAL IMPROVED GREEN NUTMEG.—Main crop or late variety. The fruit is nearly round, flattened at the ends, deeply and very regularly ribbed; skin green, densely netted; flesh remarkably thick, light green, melting and of a delicious flavor. They are very regular in shape, and uniformly grow to a very large size. To all who desire to raise the handsomest pos-

sible melons for exhibition, or extra large, fine melons for market, we highly recommend the Montreal Improved Nutmeg. Per pkt., 5c; oz., 10c; lb., 75c.

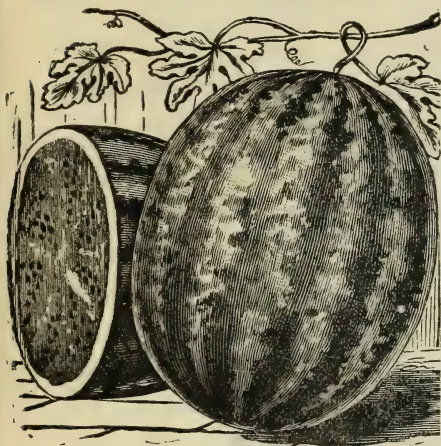
SURPRISE.—Extra early. Skin cream colored and very thin, flesh thick, salmon colored; very early, exceedingly productive and of delicious flavor. Per pkt., 5c; oz., 10c; lb., 75c.

WATER MELON.

One ounce for 30 hills; four pounds to the acre.

Watermelons require a rich, though rather sandy soil for best development. Cultivate exactly as for muskmelon, except that the hills should be just double the distance apart, namely, eight and ten feet.

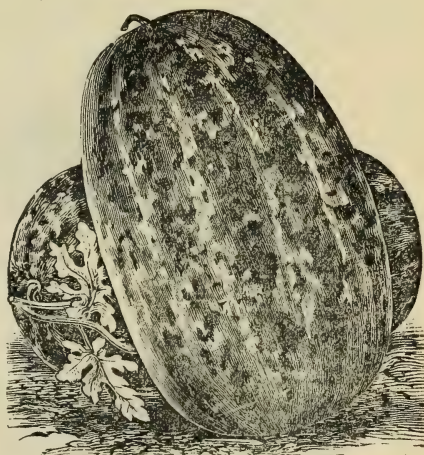
EXTRA EARLY VARIETIES.



Stokes' Extra Early.

STOKES' EXTRA EARLY.—The flesh is deep scarlet, remarkably solid, and in delicious sugary flavor is unsurpassed. Their average weight is about fifteen pounds. The seed is very small, about half the size of other melon seeds. They are also much more productive than the larger sorts, and for family use are unequaled. Per pkt., 5c; oz., 10c; lb., 75c.

HUNGARIAN HONEY.—This is without question the finest melon for family gardens, as it is decidedly the sweetest, richest flavored of all watermelons. They are nearly round in shape, dark in color, and weigh about ten pounds. The flesh is of a brilliant red color, and absolutely stringless, melting and surprisingly sweet and luscious, of a very rich honey flavor, richer and sweeter to the taste than any other melon. The melon ripens early; vine strong and healthy, hardy and productive. Per pkt., 5c; oz., 10c; lb., 75c.



Phinney's Early.

PHINNEY'S EARLY.—A very early variety; medium and uniform size, and of beautiful form. One of the best croppers we know of. The skin is smooth, with uniform, narrow, white mottled and dark green stripes. Flesh deep red, of very superior quality; early and productive. A valuable market variety. Per pkt., 5c; oz., 10c; lb., 75c.

EARLY VARIETIES.

BOSS.—Vines small, but vigorous, with small, finely divided leaves. Fruit above medium size, long, with rounded ends, very dark green skin, and exceedingly bright red flesh, which extends to within one-half inch of the surface, and is very sweet. Seed small, dark brown. It is an excellent sort for home use, and a good shipper. Per pkt., 5c; oz., 10c; lb., 75c.

LIGHT ICING.—For description see Dark Icing. Price same.

ICE CREAM, OR PEERLESS (True White Seeded).—Flavor always good; sweet and delicious; flesh solid and rich scarlet color; seeds always white. The form is oblong, the rind is quite thin and dark green in color. Per pkt., 5c; oz., 10c; lb., 75c.

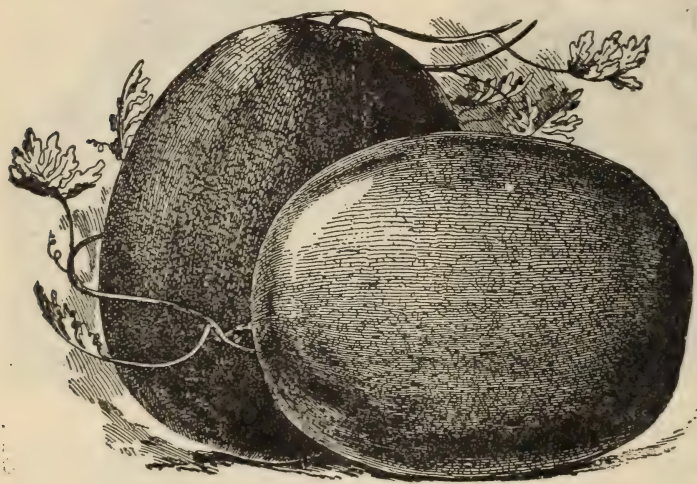
DARK ICING (or Ice Rind).—In round form; white seeded. This fine melon can scarcely be praised too highly, on account of its solidity, thin rind, and rich, luscious, sugary flavor. There are two types of icing; one dark skinned, the other light skinned. The objection to the light skinned is that it shows any bruise, and is soon disfigured for market purposes. Our seed has been selected with unusual care, all from dark skinned melons. Per pkt., 5c; oz., 10c; lb., 75c.

SCALY BARK.—This is one of the most popular of the newer varieties;

shape oblong and very large, often weighing from forty to fifty pounds each. The skin is smooth, dark green in color, with light stripes, and when fully ripe presents an appearance somewhat resembling fish scales; this, together with the roughness of the rind, gives the variety its name. The flesh is light crimson, very sweet and of excellent quality. Per pkt., 5c; oz., 10c; lb., 75c.

MOUNTAIN SWEET.—Long oval; skin striped and mottled; flesh red, solid, very sweet and of fine flavor. Well known and an old favorite in most southern sections. Per pkt., 5c; oz., 10c; lb., 75c.

MOUNTAIN SPROUT.—Fruit of the largest size, longest oval; skin dark green, marbled with lighter shades; red fleshed of excellent quality. Per pkt., 5c; oz., 10c; lb., 75c.



Sweetheart.

SWEETHEART—Vine vigorous and productive, ripening its fruit early. Fruit large, oval, very heavy, uniformly mottled light and very light green. Rind thin but firm. Flesh bright red, firm, solid but very tender, melting and sweet. Fruit remains in condition for use longer than any other sort. Seeds gray.

NO MELON GROWER CAN AFFORD TO BE WITHOUT IT.

HISTORY.—Mr. Albert Wittenmyer, the well known melon grower, tried all new varieties offered and had about concluded it was impossible to find a shipping melon of good quality, when he discovered a single plant bearing his ideal fruit. He propagated, developed and tested it commercially and found it sold readily at fancy prices when no other sort was salable.

Do You
Want a
GARDEN
DRILL
CHEAP?

We've
Got
'Em.

Send
For
Catalogue.

THE VOLGA.—Is cultivated on the lower Volga, near the Caspian sea, for shipment to St. Petersburg and Moscow. Its solidity and hardness are remarkable, and it therefore carries well. In productiveness it surpasses most sorts, two melons being sometimes borne at adjacent joints of the same vine. In form it is nearly perfectly globular. In color it is so pale green as to be nearly white, with almost imperceptible stripes. Although so solid and hard, the rind is not thick. The flesh is remarkably crisp, and when fully ripe, very sweet, luscious and red in color. Per pkt., 5c; oz., 10c; lb., 75c.

SEMINOLE.—A very early variety, noted for its large size and great productiveness. It is of a light green and gray color, smooth and well proportioned. Their flavor is excellent. Both light green and gray melons are found

on the same vines, and are identical in everything except color. About three-fourths of the melons are of the lighter color, and the remaining fourth gray. A very desirable sort to plant for the table. Per pkt., 5c; oz., 10c; lb., 75c.

MAIN CROP VARIETIES.

KENTUCKY WONDER.—Oblong in shape, skin dark green, flesh a beautiful scarlet color, crisp and not tough, rich and sugary flavor, always firm, very solid and never mealy. Attains an average weight of forty to sixty pounds. Per pkt., 5c; oz., 10c; lb., 75c.

CUBAN QUEEN.—Beautifully striped dark and light green; vigorous in growth; flesh bright red, solid, luscious, crisp and sugary, and in delicious flavor unsurpassed; an excellent keeper, and although the rind is usually thin, bears shipping well. Per pkt., 5c; oz., 10c; lb., 75c.

FLORIDA FAVORITE.—It is oblong in shape, growing to very large size; rind dark, with light green stripes, flesh light crimson, very crisp and deliciously sweet; seeds rather small and of light creamy white color. Per pkt., 5c; oz., 10c; lb., 75c.

We have the best Onion Seed and



DRILLS to plant them with.
ASK FOR PRICES.

Dixie.

DIXIE (Cross Between Mountain Sweet and Kolb's Gem).—A new and very desirable variety. Has tough rind, long keeping qualities, and is very productive. It is entirely free from stringiness. Vines vigorous and hardy. Melons medium size to very large. Color of skin dark green, striped with lighter shade. Flesh bright scarlet and very luscious, ripening close to the rind. Our stock of this variety is very carefully selected. Per pkt., 5c; oz., 10c; lb., 75c.

GYPSY (or Georgia Rattlesnake).—One of the largest varieties, and stands shipment long distances. Fruit cylindrical, square at the ends, smooth, distinctly striped and mottled light and dark green. Flesh bright scarlet and very sweet. Per pkt., 5c; oz., 10c; lb., 75c.

DELAWARE.—This variety is the result of a cross between the Iron Clad and the old Mountain Sweet. It is oblong in shape and very thick. The skin is beautifully striped, dark and light green, and they are very true, both in markings and uniformity of size. The flesh is of brilliant red and ripens within one-half or three-fourths of an inch of the rind; very solid, luscious and sugary, entirely free from strings and of most excellent flavor, resembling that of the old Mountain Sweet. Per pkt., 5c; oz., 10c; lb., 75c.

PRIDE OF GEORGIA.—The melons are perfectly round in shape, striped light and dark green, uniformly of fair market size; the flesh is bright red and sweet. Per pkt., 5c; oz., 10c; lb., 75c.

LATE VARIETIES.

Kolb's Gem.

KOLB'S GEM (or American Champion.)—Resembles the Cuban Queen in general appearance, but the colors are brighter and it is more distinctly ovoid in shape. The flesh is bright red, firm, coarse grained, but exceedingly sweet and juicy. The rind is thin, but very hard and firm, forming a distinct shell, which protects the melon and also gives it remarkable keeping qualities, con-

sidered the best shipper of any. Per pkt., 5c; oz., 10c; lb., 75c.

GRAY MONARCH.—This is one of the largest melons grown, and like the Mammoth Ironclad, is valuable for exhibition purposes. The outside skin is a mottled gray. The flesh is a bright crimson, sugary and of delicious flavor. This is one of the later varieties, but ripened perfectly with us last year. To all who want a large and deliciously sweet melon, we say give this variety a trial. Per pkt., 5c; oz., 10c; lb., 75c.

MAMMOTH IRONCLAD.—This melon grows to a larger uniform size than any other known variety, weighing from sixty to ninety pounds each. They are enormous yielders, flesh very red, more solid than in any other melon and of excellent flavor. The rind is extremely tough and hard—hence their name Ironclad—rendering them valuable for shipping, while the keeping qualities are not surpassed by any other melon. In every way they are the most desirable variety offered to the public. Per pkt., 5c; oz., 10c; lb., 75c.

BLACK SPANISH.—Grows to a large size, almost perfectly round, skin very dark, flesh red and sweet. We have a very choice strain of this sort. A standard market variety. Per pkt., 5c; oz., 10c; lb., 75c.

ONIONS.

One ounce for 100 feet of drill; four pounds for one acre.

SETS FROM SEED.

Drill when the apple is in bloom, sixty to seventy-five pounds of seed to the acre. At midsummer, or whenever the tops die, remove the small bulbs, buttons or sets, as they are indifferently called, produced by this process, to a dry place. In the autumn, or early in the following spring, replant them in rows, the sets two inches apart, the rows wide enough to hoe between them. Observe: If not sown quite thick enough in the first instance, they attain too large a size, and when replanted shoot to seed.

LARGE ONIONS FROM SEED.

PREPARATION.—In order to insure a good crop of onions a liberal use of manure is very essential. First remove all refuse of previous crops in time to complete the work before the ground freezes up, and spread the manure evenly. Use fifty cart loads per acre. Cultivate this in thoroughly. Avoid tramping the ground during the winter. Early in the spring drag thoroughly and go over again with hand rakes. As soon as this is done, mark the ground into straight rows, fourteen inches apart, so as to be able to cultivate the crop economically. Next take a hand seed drill and adjust by testing in a barn floor. Sow seed about one-half inch deep. Thin seed-

ing gives much larger onions than thick. If drill has no roller attachment roll well with a hand roller immediately after planting.

CULTIVATION.—Give the onions the first hoeing, just skimming the ground between the rows, as soon as they can be seen the length of the row. The blade of the hoe we use for this purpose is eight inches long and one and one-half broad, with a long crooked shank, set in a handle five feet long. This hoe allows the earth to pass over the blade without moving it from its place. Hoe again in a few days, this time close up to the plants, after which weeding must be continued. This operation requires to be carefully and thoroughly done. The weeder must work on his knees astride of the row, stirring the earth around the plants, in order to destroy any weeds that have just started. In ten days or two weeks they will require another hoeing and weeding similar to the last; and two weeks later give them still another hoeing, and, if necessary, another weeding. If the work has been thoroughly done at the proper time, the crop will not require further care until ready to gather.

GATHERING.—As soon as the tops die and fall the crop should be gathered by pulling four rows and laying them in a single one, the tops all one way,

and then returning on the next row, forming a similar row, but with the tops in the opposite direction; laying the tops in this way greatly facilitates the "topping." If the weather is fine they will need no attention while curing, but if it is not they will need to be stirred by simply moving them slightly along the row. When the tops are perfectly dry cut them off about half an inch from the bulb, and throw each pair of rows together, forming wind-rows about nine feet apart. After a few days more of bright weather they will be fit to store.

NOTES ON COOKING.—No. 175.—Stewed.—Remove the coarse skin, cut in slices and put in saucepan with fresh butter and let simmer until a light brown, add some Espagnole and a little Worcestershire sauce, salt and pepper. Cover and cook for twenty minutes.

No. 176.—Baked.—Select largest and most perfect onions and boil for an hour. Peel off outer portion and put each onion in a buttered stew pan with Espagnole sauce and broth; sprinkle a little sugar and put a small piece of butter on each onion. Place a buttered paper on the dish and bake in a moderate oven.

No. 177.—Fried.—Wash, cut in thin slices, dip in cream, add salt, pepper and roll in flour, fry in hot lard till crisp.

EXTRA EARLY RED.—A medium size flat variety; an abundant producer, and very uniform in shape and size; moderately strong flavored, and comes into use nearly two weeks earlier than the Large Red Wethersfield; very desirable for early market use. Per pkt., 5c; oz., 20c; lb., \$1.50.



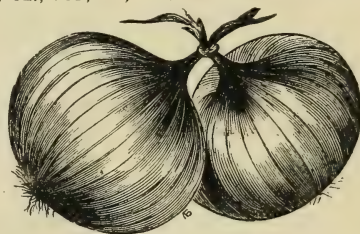
LARGE RED WEATHERSFIELD.—This is the standard red variety and a favorite onion in the east, where immense crops are grown for shipment. Large size; skin deep purplish-red; form round, somewhat flattened; flesh purplish white; moderately fine grained and stronger flavored than any of the

other kinds. Very productive, the best keeper and one of the most popular for general cultivation. It is more inclined to form large necks if planted on unsuitable soil than the Danvers, but is the best variety of any on poor or dry soil. Per pkt., 5c; oz., 15c; lb., \$1.50.

EARLY RED GLOBE.—Earliest of the red variety; fine grain and of good size; a great favorite where it is well known. A fine bunch onion, or for summer and fall use. Per pkt., 5c; oz., 15c; lb., \$1.00.

LARGE RED GLOBE.—Matures nearly as early as the flat sorts, and is very similar in all respects, except color, to the Southport Yellow Globe, but ripens somewhat later. It grows to a large size, and is particularly mild and tender. A good keeper and considered one of the best of the red onions. Per pkt., 5c; oz., 15c; lb., \$1.50.

YELLOW GLOBE DANVERS.—Reliability for bottoming and large yield are both combined in this popular variety. It cannot be too highly recommended. It is extensively grown for market, and frequently produces 600 bushels per acre from seed sown in the spring. The genuine Danvers is a very handsome, round onion, thick through, of good size, with thin, yellow skin; flesh white, fine grained, firm, mild and of excellent quality. It ripens early, keeps well and sells readily. Per pkt., 5c; oz., 10c; lb., 75c.



Yellow Globe Danvers.

YELLOW DANVERS.—A fine productive variety of medium size, skin coppery yellow; flesh white, comparatively mild and well flavored. Per pkt., 5c; oz., 10c; lb., 75c.

YELLOW STRASBURG (or Dutch.)—One of the oldest varieties; bulbs quite flat, of good size; skin yellow, of darker color than the Danvers; flesh white, of mild flavor; keeps well. Per pkt., 5c; oz., 15c; lb., \$1.50.

SPANISH KING (or Prize Taker.)—The outside skin is of a rich yellow straw color, while the flesh is white, sweet, mild and tender. They bottom well, are free from stiff necks and have produced more bushels (1,127) of marketable onions to the acre than any other known variety. In market it attracts marked attention, and although only offered to a limited extent has always been admired and selected at three times the price of any other sort on sale. Per pkt., 5c; oz., 15c; lb., \$1.50.

WHITE PORTUGAL (or American Silverskin).—A large, flat onion of mild flavor; fine for early winter use, and much esteemed for pickling. It is the best keeper of the white varieties. Per pkt., 5c; oz., 25c; lb., \$2.50.

WHITE SILVERSKIN.—The bulbs are comparatively small and very white. Grows rapidly when young. Very valuable for bunching. Per pkt., 5c; oz., 25c; lb., \$2.50.

WHITE GLOBE ONION.—A large, globe shaped onion, firm, fine grained, of mild flavor; keeps well. This is one of the handsomest onions grown, of beautiful shape, clear, white skin, and commands the highest market price. Per pkt., 5c; oz., 25c; lb., \$2.50.

FOREIGN ONIONS.

QUEEN—A silver skinned variety, of quick growth and remarkable keeping qualities. If sown in early spring it will produce onions one to two inches in diameter early in the summer, and if sown in July, will with favorable weather, be ready to pull late in autumn, and be sound and fit for use until the following summer. Particularly valuable for pickles, as if sown thickly, they will mature perfect, hard onions from one-half to three-quarters of an inch in diameter. Per pkt., 5c; oz., 20c; lb., \$2.00.

MAMMOTH SILVER KING—This mammoth variety is one of the largest in cultivation, averaging from fifteen to twenty-two inches in circumference, and often weighing two and a half to four pounds. It matures early and is uniformly of large size and fine shape, being flattened but very thick. The skin is of a beautiful silvery white, flesh snowy and tender, of a very mild, sweet flavor. Per pkt., 5c; oz., 15c; lb., \$1.50.

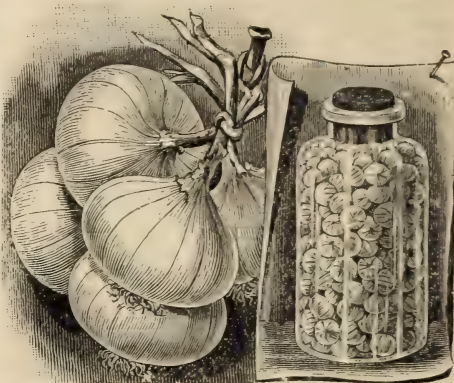
GIANT WHITE ITALIAN TRIPOLI (El Paso or Large Mexican).—Of large size and most beautiful form, with fine, white skin. The first season from the black seed it will grow an onion from one to one and a half pounds; but to attain the full size the bulbs should be set out the following spring. Per pkt., 5c; oz., 15c; lb., \$2.00.

RED MAMMOTH TRIPOLI (or Bermuda Red).—Similar in shape and size to the Giant White Tripoli. Skin thin and of a rich blood-red color; flesh white, fine grained. Per pkt., 5c; oz., 15c; lb., \$2.00.

NEAPOLITAN MAGGIAJOLA (or Italian May onion).—A large, beautiful silvery white skinned variety, of handsome, flat shape, of fine flavor and quality. In May and June this onion has almost a monopoly of the market in Italian towns. Per pkt., 5c; oz., 15c; lb., \$2.00.

GIANT ROCCA.—An immense onion, globular in form, skin light brown, flesh mild and tender. It will produce a large onion from seed the first season, but to attain the largest growth, very

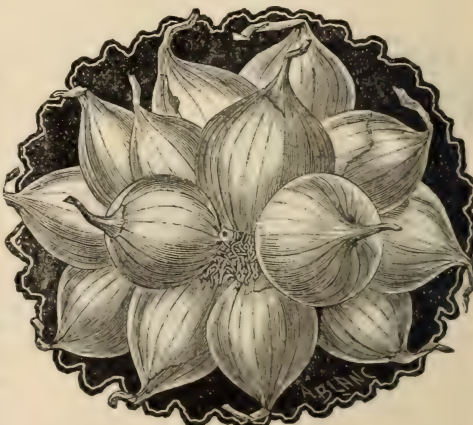
small bulbs or sets should be put out the second spring, when they will continue increasing in size, instead of producing seed, as is the case with American onions. Per pkt., 5c; oz., 15c; lb., \$2.00.



Barletta Onion.

EXTRA EARLY BARLETTA ONION.—This distinct variety is the very earliest onion in cultivation, being fully two weeks earlier than the Early White Queen. At maturity the tops die down directly to the bulb, leaving the neatest and most handsome little bulbs imaginable. They are of a pure paper white color, very mild and delicate in flavor, from one inch to one and a half inches in diameter and three-fourths of an inch in thickness. Per pkt., 5c; oz., 25c; lb., \$2.50.

ONION SETS.



Top Sets or Buttons.

TOP SETS (or Buttons).—These produce on the top of the stalk, instead of seed, a number of small bulbs or onions, about the size of acorns, which, if planted, will produce a large onion, maturing earlier than from seed. The large onion produces the top onion, and

the little top onion produces the large onion. Market price.

RED BOTTOM SETS.—Produced by sowing seed very thickly in the spring and not thinning out. They mature under this method when about half an inch in diameter, and are used precisely as top onions are, setting them out in the spring, instead of sowing seed. Market price.

YELLOW BOTTOM SETS.—Identical with the preceding, except in color, and used in the same manner.

WHITE BOTTOM SETS.—The seed of the White Silver Skin or White Portugal varieties are used to produce the white sets. They do not keep as well as the red or yellow, but produce beautiful white onions early in the season. Market price.

PARSNIP.

Three ounces to 100 yards of row; eight pounds to the acre.

Sow in April or early in May, as parsnips require a long season to mature. Cultivate the same as carrots. They may be dug in the autumn and stored for winter use, but if left in the ground until the following spring they are very much improved in flavor. Sow a liberal quantity of seed, as from its nature it does not always come up well.

NOTES ON COOKING.—No. 189.—Fried.—Boil until tender, remove skin, cut in slices, dip in butter roll in bread crumbs, and fry dry in hot lard.

No. 190.—Saute.—When boiled, cut in slices, place in frying pan with butter, salt, pepper and hashed parsley.

HOLLOW CROWN (or Long, Smooth, White).—Long, white, very smooth, with no side roots; tender and of very fine flavor. Per pkt., 5c; oz., 10c; lb., 50c. bu., \$6.00.

STUDENT.—An imported variety of much merit; good size and smooth. Per pkt., 5c; oz., 10c; lb., 60c.

MALTESE.—An improved variety, very handsome and desirable; a little shorter than the Long White, and better for shallow soils. Per pkt., 5c; oz., 10c; lb., 80c.

PARSLEY.

One ounce for 200 feet of drill; five to six pounds for an acre.

Parsley seed is very slow to germinate, consequently should be planted very early. Make drills fourteen inches apart and thin to four inches apart. For garnishing purposes nothing equals parsley, and it is also used in salads and soups.

PLAIN LEAVED.—A sort not much curled. Used largely for soups on account of its being a stronger flavor than the other varieties. Per pkt., 5c; oz., 10c; lb., 75c.

DOUBLE CURLED.—A fine variety, well curled, in common use for general crop. Per pkt., 5c; oz., 10c; lb., 75c.

CHAMPION MOSS CURLED.—A most elegantly curled variety; rather dwarf and of the richest green; very ornamental. Per pkt., 5c; oz., 10c; lb., 80c.

CARTER'S FERN LEAF.—A new, handsome and ornamental sort; fern-like in appearance; excellent for table decorations. Per pkt., 5c; oz., 10c; lb., \$1.00.

HAMBURG (or Rooted).—A rooted variety of which the roots are used for soups and stews. Per pkt., 5c; oz., 10c; lb., \$1.00.

PEAS.

One quart will plant about 100 feet of drill; one and a half bushels for one acre.

Wrinkled peas weigh 56 lbs. per bu.; smooth peas 60 lbs.

CULTURE.—For early peas the soil should be light, warm and sheltered, but for general crop a moderately heavy soil is better. Fresh manure, very rich or wet mucky soil should be avoided, as they cause a rank growth of vine at the cost of the quality of the peas. Sow as early as possible a few of the earliest varieties on warm, quick soil, prepared the fall before. The general crop can be delayed until later, but we have met with better success from sowing all the varieties comparatively early, depending for succession

upon selecting sorts that follow each other in ripening. The first sowing will mature earlier if covered only one inch deep, but the varieties do better if planted in trenches three to six inches deep, covered with one or two inches of soil until the plants are above the surface, then filling the trenches. This will secure deep rooting, preventing mildew and prolong the season. If the peas are covered to the full depth at first, or if water is allowed to stand in the trenches they will not make a good stand of healthy plants.

The crop should be gathered as fast as it is fit for use. If even a few pods begin to ripen, new pods will not only cease to form, but those partially advanced stop growing.

Wrinkled peas remain longer in season, are more delicate in flavor, and sweeter than the smooth sorts, as in sugar corn, the wrinkled appearance indicates a greater amount of saccharine matter.

EXTRA EARLY VARIETIES—DWARF.



Bliss' American Wonder.

BLISS' AMERICAN WONDER (Wrinkled).—This variety stands unrivaled in point of productiveness, flavor and quality, and is, without exception, the earliest wrinkled pea in cultivation. It is of dwarf and robust habit, growing from ten to fifteen inches high, and produces a profusion of good sized and well filled pods of the finest flavor. Per lb., 20c; pk., \$1.75; bu., \$6.00.

FIRST AND BEST (Smooth).—All the pods have matured in forty-five days, so that frequently the ground can be ready for a second crop in seven weeks from time of planting. The vine is small, about two feet high, and bears from three to seven straight, handsome pods, all of which, as a rule, are well filled. Per lb., 15c; pk., \$1.25; bu., \$4.50.

BLUE PETER (Smooth).—Sometimes called Blue Tom Thumb. An early blue pea of fine quality; as dwarf as the Tom Thumb and a great producer. An excellent pea in all respects, and one of the best of the dwarf varieties. Peas large, round, semi-wrinkled, dull blue in color. Per lb., 20c; pk., \$1.75; bu., \$6.00.

ALASKA (Smooth).—An extra early variety, bearing pods of dark green color, well filled, which ripen uniformly. The peas are of fine flavor and very tender; it is a prolific bearer; a most desirable shipping variety, owing to the dark green color of the pods. Height two feet. Per lb., 20c; pk., \$1.50; bu., \$6.00.

EARLY KENT (Smooth).—Very early; one of the old standards; we do not recommend planting this variety, as our First and Best are so far superior they should take its place. Per lb., 15c; pk., \$1.25; bu., \$4.50.

NOTT'S EXCELSIOR (Wrinkled).—We consider this variety one of the best of recent introduction. Some of the stock offered under this name is not genuine, but the stock we offer is from the originator, and can be depended upon as being the true sort. Vines are a little larger and more vigorous than American Wonder, and earlier and more prolific than Premium Gem. Pods are always well filled, and the peas for sweetness and tenderness have no equal.

KENTISH INVICTA (Smooth).—A round blue pea about two feet in height, with straight, handsome well-filled pods. It is the earliest of the blue sorts, and superior in flavor to any of the white varieties. Has a tendency to sport. Per lb., 20c; pk., \$1.50; bu., \$5.00.

PHILADELPHIA EXTRA EARLY (Smooth).—One of the smooth varieties; very early and of good quality. Height, two and a half feet. Per lb., 15c; pk., \$1.25; bu., \$4.50.

TOM THUMB (Smooth).—Dwarf, stout, and branching. Early and of excellent quality, yielding abundantly. Height, three-fourths foot. Per lb., 20c; pk., \$1.75; bu., \$6.00.

RURAL NEW YORKER (Smooth.)

—Similar to the First and Best, but claimed to be more productive. Per lb., 15c; pk., \$1.25; bu., \$4.50.

M'LEAN'S LITTLE GEM.—Truly a gem. Unsurpassed, productive, wrinkled, and of delicious flavor. Matures in fifty-four days; no sticks required. A dwarf, prolific, green marrow, habit similar to the Tom Thumb, a valuable variety, as it has all the sugary flavor of late wrinkled peas, besides being very early. It is especially recommended to private growers; height, one foot. Per lb., 20c; pk., \$1.75; bu., \$6.00.

LAXTON'S ALPHA (Wrinkled.)—The earliest tall growing wrinkled pea, and almost as early as American Wonder. Vines about three feet high, slender, mostly unbranched, and bear-

ing four to seven medium size, slightly curved pods, having four to eight green wrinkled peas of medium size, and of the highest flavor. We recommend this variety as the best quality of any tall growing early pea, especially adapted to the home garden. Per lb., 20c; pk., \$1.75; bu., \$6.00.

PREMIUM GEM (Wrinkled.)—This variety grows a little larger than the American Wonder, the height usually being twelve to fifteen inches; is more branched, bears larger pods and more of them, while the green peas are of most excellent flavor. The dry peas are medium size, wrinkled, flattened, green. We think this to be, all things considered, the very best dwarf wrinkled pea for general market or family use. Almost as early as the American Wonder. Per lb., 20c; pk., \$1.75; bu., \$6.00.

SECOND EARLY VARIETIES.
PRIDE OF THE MARKET (Wrinkled.)

—This famous pea grows from eighteen inches to two feet high and bears grand pods well filled with large and finely flavored peas from top to bottom of the haulm. Its robust constitution, enormous productiveness and superior appearance insures its acceptance as a market favorite. Per lb., 20c; pk., \$1.75; bu., \$6.00.



Everbearing.

BLISS' EVERBEARING (Wrinkled.)—An early variety maturing soon after the Gems, and continuing a

long time in bearing. Vine stout, about eighteen inches high, bearing at the top six to ten broad pods. If these are removed as they mature, and the season and soil are favorable, the plant will throw out from the axil of each leaf branches bearing pods, which will mature in succession, thus prolonging the season. Peas wrinkled, large, cooking quickly and very tender, of superior flavor; on this account preferred by many to any other sort. Per lb., 20c; pk., \$1.75; bu., \$6.00.

BLISS' ABUNDANCE (Wrinkled.)—Attains a height of from fifteen to eighteen inches. Pods three to three and one-half inches long, roundish and well filled. A striking feature of this variety is its remarkable tendency for branching directly from the roots, forming a veritable bush. This makes it necessary to sow the seeds much thinner than usual. Six to eight inches apart in the rows is as near as the plants should stand; if the soil is very rich eight inches is preferable. Per lb., 20c; pk., \$1.50; bu., \$5.00.

M'LEAN'S ADVANCER (Wrinkled.)—A green, wrinkled variety, with broad, long pods, which are abundantly produced and well filled to the end. Considered by most people the best of its season, being of most excellent flavor. Height, two and a half feet. Per lb., 20c; pk., \$1.60; bu., \$5.00.

TELEPHONE (Wrinkled.)—Immensely productive, of the finest quality, and excellent, sugary flavor; vines very strong; the pods are of large size, with six or seven large delicious peas; height, four feet. Per lb., 20c; pk., \$1.75; bu., \$6.00.

LATE SORTS—For General Use.

STRATAGEM (Wrinkled.)—The finest second early dwarf pea grown. It is a very vigorous grower and very productive. Pods of this variety have

measured five and one-half inches in length, and contained as high as ten large, fine flavored peas. For quality it cannot be surpassed. Height, two feet. Per lb., 25c; pk., \$2.50; bu., \$8.00.

LARGE BLUE IMPERIAL (Smooth.)

—About three feet high, and very stocky. Pods large, long, pointed, rather flat, containing eight or nine peas. Seeds large, blue and a little flattened. A good bearer, but requires to be planted early or it will be apt to mildew. Per lb., 15c; pk., \$1.50; bu., \$5.00.

LARGE BLACK EYED MARROWFAT (Smooth.)—An excellent variety, growing about five feet high; pods large; a prolific bearer and can be recommended as one of the very best Marrowfat sorts. Per lb., 10c; pk., \$1.00; bu., \$3.50.

YORKSHIRE HERO (Wrinkled.)—Vines stout, about two feet high, bearing at the top a number of broad pods filled with large peas, which keep a long time in season, and never become as hard as most sorts. They are of fine quality and will be preferred to any other by those who like a rich, marrow-like pea. Per lb., 20c; pk., \$1.50; bu., \$5.00.

PEPPER.

Ounce of seed to 100 yards of row.

Sow early in April, in a hot bed, in shallow drills six inches apart, and transplant in the open ground as soon as the weather is warm and settled. Set the plants in mellow soil, in hills sixteen inches apart, and the same distance apart in the rows. The seed may also be sown in the open ground, but not until all danger of frost is past.

SQUASH (or Tomato.)—The earliest. Fruit large, flat, tomato shaped, more or less ribbed; skin smooth and glossy; flesh mild, thick meated and pleasant to the taste, although possessing more pungency than the other large sorts; very productive and the best variety for pickling. Per pkt., 5c; oz., 25c; lb., \$2.50.



Bull Nose Pepper.

CHAMPION OF ENGLAND (Wrinkled.) An old and very popular wrinkled variety, and very largely grown for private use. It is rich and sweet in flavor and very productive. Height of vine, five feet. Per lb., 15c; pk., \$1.25; bu., \$4.00.

LARGE WHITE MARROWFAT

(Smooth.)—Cultivated very extensively for the summer crop. About five feet high, of strong growth. Pods large, cylindrical, rough, light colored and well filled; seeds large, smooth, round and yellow or white, according to the soil in which they are grown. Per lb., 10c; pk., \$1.00; bu., \$3.50.

EDIBLE PODDED VARIETIES.

MELTING SUGAR.—This is a new variety of the edible podded class, bearing large, straight, extremely fine flavored pods in great abundance. Vines grow three to four feet high, are considerably branched and bear in great abundance. Should be used exclusively, as it is the best of this class. Per lb., 30c; pk., \$2.50; bu., \$9.00.

TALL GRAY SUGAR (Edible Pods.)

—About five feet in height; very sweet and tender. Per lb., 20c; pk., \$1.50; bu., \$6.00.

LARGE BELL (or Bull Nose.)—Of large size, early, of sweet, mild flavor; glossy red; rind thick, fleshy. Suitable either for filling or for pickles. Very hot. Per pkt., 5c; oz., 25c; lb., \$2.50.

GOLDEN DAWN—This yellow mango is in size and shape the same as the Large Bell. It is very productive; color a bright golden yellow; excellent quality, being distinguished from all others on account of its mild flavor and beautiful appearance. Per pkt., 5c; oz., 25c; lb., \$2.00.

NEW CELESTIAL—A rare novelty from China. It is not only a most useful pepper, but one of the most beautiful plants in existence. The plant begins to form peppers early in the season, and continues until frost, branching freely and bearing profusely. The peppers up to the time they are full grown are of a delicate, creamy yellow color, and when fully grown change to an intensely vivid scarlet, making a plant, when loaded with fruit, part of one color and part of another, an object of the most striking beauty and oddity. The peppers are two or three inches long, of clear, sharp flavor, and superior for any of the uses to which peppers can be put. Shape conical. Per pkt., 5c; oz., 35c.

CHILI.—Used in the manufacture of pepper sauce. Pods sharply conical, and exceedingly pungent when ripe. Requires a long, warm season, and the

plants should be started quite early in hot beds. We offer both the red and yellow, which differ only in color. Per pkt., 5c; oz., 30c; lb., \$3.00.

SWEET MOUNTAIN.—Plants very vigorous and productive, growing upright, with moderately large leaves. Fruit very large, long, often eight inches or more in length, by two or three in diameter; very smooth and handsome, being when green of a bright, deep green color, entirely free from any purple tinge, and when mature of a rich red. Flesh very thick, sweet and mild flavored. Well suited to use as a stuffed pickle. Per pkt., 5c; oz., 25c; lb., \$2.50.

RUBY KING.—These peppers attain a very large size. Ordinarily they grow four and a half to six inches long by three and a half to four inches thick. When ripe they are of a beautiful bright, ruby red color and are always remarkably mild and pleasant to the taste—in this respect unequaled by any other variety. No other variety is more productive and certainly none more handsome in growth than the Ruby King. The plant is of sturdy, bushy habit, and each plant produces from six to twelve large, handsome fruits. Per pkt., 5c; oz., 25c; lb., \$2.50.



Cayenne.

LONG RED CAYENNE.—Small, long and tapering, very hot, best for seasoning pickles. Per pkt., 5c; oz., 25c; lb., \$2.50.

PUMPKINS.

Two quarts to the acre; hills eight by eight feet.

The time for planting this seed varies from the first corn planting until probably a month subsequently. Later than that a successful crop cannot be expected, as this plant requires a long season of growth. When grown with corn every fourth hill of every fourth row may be planted in pumpkin seed. During the working of the corn the pumpkin plants will stand unharmed, and after the corn culture ceases the pumpkin vines will extend over the

field, covering it entirely if the soil be rich.

NOTES ON COOKING.—No. 223.—Pie.—Peel, cut in pieces and remove seeds, put over fire with water and cook until tender, mash or pass through a sieve, add powdered sugar, cream, allspice, nutmeg, six eggs, small quantity of brandy, teaspoonful cooking ginger, mix well, bake in moderate oven with one layer of dough.

CONNECTICUT FIELD.

—The common large yellow field pumpkin for growing in corn fields; good for stock. Per pkt., 5c; oz., 10c; lb., 75c.

SWEET (or Sugar.)

This is very handsome and prolific, of small size, the pumpkins averaging about ten inches in diameter; the skin is a deep orange yellow. It is fine grained, sweet and an excellent keeper. Per pkt., 5c; oz., 10c; lb., 75c.

QUAKER PIE.

—It is of a peculiar shape, being distinct and unlike any other pumpkin or squash; it is oval, and tapers toward each end. It is of a creamy color, both inside and out. Being fine grained and rich flavored, it makes a superior quality of pies. Per pkt., 5c; oz., 10c; lb., 75c.



Mammoth Yellow.

CUSHAW.—A great favorite in some sections because of its large size, frequently growing to weigh as much as seventy pounds. In form much resembling the Winter Crookneck squash; color light cream, sometimes slightly striped with green; flesh salmon colored. Very productive. Excellent for pies. Per pkt., 5c; oz., 10c; lb., 75c.

JAPANESE SWEET POTATO.—Color creamy white, sometimes lightly striped with green; flesh thick, creamy white, remarkably fine grained, dry and brittle, and of most excellent flavor; hardy, very productive, and keeps perfectly sound until late in the spring. When cooked it has somewhat the appearance of a sweet potato, but of

more delicate taste. Per pkt., 5c; oz., 10c; lb., 75c.

LARGE CHEESE (or Kentucky Field).—By far the best variety for planting in the south. Large, oblong, mottled, light green and yellow, with very thick, sweet, tender, yellow flesh. Per pkt., 5c; oz., 10c; lb., 75c.

MAMMOTH YELLOW.—Grows to a large size and is adapted for cooking purposes and feeding stock. It is irregular in shape and size, some being depressed and flattened at the ends, others round or elongated; of deep, rich yellow color; of fine grain and excellent flavor. Specimens have been grown weighing over 225 pounds. Per pkt., 5c; oz., 10c; lb., 75c.

RADISH.

Six ounces to 100 yards of row; eight pounds for an acre.

Radishes require a light, rich, sandy loam; heavy or clayey soils not only delay their maturity, but produce crops much inferior, both in appearance and especially in flavor. For a constant supply sow from the middle of March until September, at intervals of two or three weeks. For an early supply they may be sown in a hot bed in February.

SUMMER RADISHES.

SCARLET TURNIP (White Tip).—It is absolutely the earliest radish in cultivation. Their shape is perfectly globular, with rich, deep scarlet top, blending into pure white at the bottom; exceedingly tender, crisp and delicious, never becoming hollow or pithy, equally desirable for either the market or home garden, and should be planted by everybody. Per pkt., 5c; oz., 10c; lb., 75c.

ROSY GEM.—A beautiful variety, deep scarlet, with white tip. It is very ornamental for table use and is becoming very popular as a market variety. Fully as early as Ne Plus Ultra; has as small a top and may be planted as closely; it is more attractive in appearance. Cannot fail to give satisfaction as a forcing radish. Per pkt., 5c; oz., 10c; lb., 75c.



Early Scarlet Turnip.

EARLY SCARLET TURNIP.—A small, round red, turnip shaped radish,

with a small top and of very quick growth. A very early variety, deserving general cultivation on account of its rich color and crisp, tender flesh. Desirable for forcing or early outdoor planting. Per pkt., 5c; oz., 10c; lb., 75c.

IMPROVED CHARTIER (or Shepherd).—The roots come to usable size very early, remaining hard and crisp until they reach a diameter of one and one-half or two inches, and so furnish good roots two of three times as long as any of the above. Roots scarlet rose above, shading into white at the tip. They are long, cylindrical for the upper two-thirds, and then gradually taper to the tip. Flesh white, crisp and mild flavored. Per pkt., 5c; oz., 10c; lb., 75c.



Improved Chartier.

LONG WHITE VIENNA (or Lady Finger Radish).—This radish is the finest long white radish in cultivation. It is most beautiful in shape, white in color; both skin and flesh are pure snow white; crisp, brittle and of rapid growth. Per pkt., 5c; oz., 10c; lb., 75c.



EARLY LONG SCARLET SHORT TOP.—This is a fine selection of the long, slender, scarlet radishes so generally seen in the spring. It is very early, tender, crisp and fine flavored, the roots averaging half an inch in diameter at the top and tapering throughout their length of four or five inches. Per pkt., 5c; oz., 10c; lb., 75c.

FRENCH BREAKFAST.—A medium size radish, olive shaped, small top, of quick growth, very crisp and tender, of a beautiful scarlet color, except near the tip, which is pure white. A splendid variety for the table on account of its excellent qualities and its beautiful color. Per pkt., 5c; oz., 10c; lb., 75c.

WOOD'S EARLY FRAME.—A long, red radish, not quite so long as the Long Scarlet, and with smaller top; it is quite a week earlier than the Long Scarlet radish in the open ground, while from its exceedingly small top it is most excellent for forcing. Per pkt., 5c; oz., 10c; lb., 75c.

EARLY DEEP SCARLET TURNIP.—The shape is the same as that of the Early Scarlet turnip, and it differs only in the skin being darker in color and making much smaller tops. On this account it is now very largely used for forcing in both frames and green houses. This variety is grown largely for early market in this vicinity. Per pkt., 5c; oz., 10c; lb., 75c.

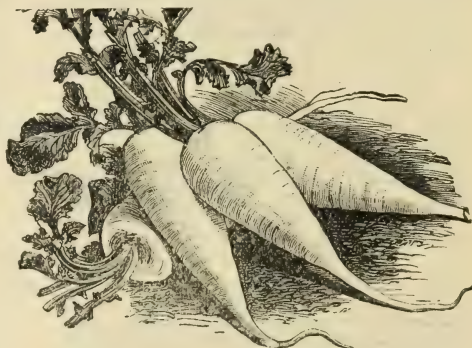
EARLY SCARLET (Olive Shaped).—In the form of an olive, terminating in a very slim tap root. Skin scarlet; neck small; flesh rose colored, tender and excellent. Early and well adapted for forcing or general crop. Per pkt., 5c; oz., 10c; lb., 75c.

EARLY WHITE (Olive Shaped).—Different from the Scarlet Olive shaped in color and in being a little longer. The roots when well grown are clear white, crisp and mild flavored. Per pkt., 5c; oz., 10c; lb., 75c.

EARLY WHITE TURNIP.—A round turnip-rooted radish, with small top and of quick growth; both skin and flesh pure white, crisp and tender. Per pkt., 5c; oz., 10c; lb., 75c.

GIANT WHITE STUTTGART.—This popular variety is very early and of quick growth. Both flesh and skin are pure, snowy white. It withstands the severest heat of the south and grows to an immense size. Notwithstanding its large size, the quality is always the very finest, firm, brittle and not pithy. Per pkt., 5c; oz., 10c; lb., 75c.

GOLDEN GLOBE.—This new radish is one of the best yet introduced; it is of a bright yellow color, crisp and very tender, and of very rapid growth, being fit for use in from four to six weeks after sowing. In the family garden it is well worthy a place, and the market gardeners are sure to find this a good selling variety. Per pkt., 5c; oz., 10c; lb., 75c.



White Strasburg.

WHITE STRASBURG.—The roots, as shown in the illustration, are of handsome, oblong, tapering shape; both skin and flesh are pure white. The flesh is firm, brittle and tender, and possesses the most desirable character of retaining its crispness even when the roots are old and large. It is excellent for summer use, as it withstands severe heat and grows very quickly. Per pkt., 5c; oz., 10c; lb., 75c.

WINTER VARIETIES.

ROSE CHINA.—Roots cylindrical or largest at the bottom, tapering abruptly to a small tap. Skin very smooth and of a bright rose color; flesh firm like the Black Spanish, but more pungent. The finest fall radish for September or October. Per pkt., 5c; oz., 10c; lb., 75c.

ROUND BLACK SPANISH.—Roots round, sometimes top shaped, three or four inches in diameter; skin black, flesh white, very compact and highly flavored. An excellent sort for winter, as the roots keep a long time. Per pkt., 5c; oz., 10c; lb., 75c.

LONG BLACK SPANISH.—One of the latest as well as the hardest of the radishes, and it is considered an excellent sort for winter use. Roots oblong, black, of very large size and firm texture. Per pkt., 5c; oz., 10c; lb., 75c.

CALIFORNIA MAMMOTH WHITE.—It is pure white, about one foot long and two or three inches through, taper-

ing regularly to the tip. The flesh is tender and crisp and keeps well through the winter. Per pkt., 5c; oz., 10c; lb., 75c.

LARGE WHITE SPANISH.—Roots long, top shaped, or sometimes fusiform, retaining their diameter for two-thirds of their length, sharply conical at the base, and when full grown measuring seven or eight inches in length and about three inches in diameter. Skin white, slightly wrinkled, sometimes tinged with purple where exposed to the sun. Flesh white, solid and pungent, though milder than the Black Spanish. Per pkt., 5c; oz., 10c; lb., 75c.

RHUBARB.

Four ounces of seed will sow 100 yards of row; ten pounds to the acre.

The stalks of this plant are used for pies and tarts. Sow in April, in drills one foot apart; when three or four inches high thin out in the rows to ten inches apart; and transplant the ensuing autumn or spring to any desired situation, in a deep, rich soil. The ground must be dug and heavily manured, at least two feet deep. Set out the roots three feet apart each way, and the following spring it will be fit for use. In the fall the bed should have

a thick dressing of coarse manure, which is to be dug into the ground in the spring. We recommend those who desire a choice article to procure the roots, which can be set out either in the fall or spring as above described.

LINNAEUS.—Early, large, tender and very fine. Per pkt., 5c; oz., 20c; lb., \$1.50.

VICTORIA.—Very large, the finest cooking variety. Per pkt., 5c; oz., 20c; lb., \$1.50.

RHUBARB ROOTS—See Plants.

SALSIFY, OR VEGETABLE OYSTER.

NOTES ON COOKING.—No. 241.—In Cream.—Boil until tender, cut into thin slices, add cream or butter sauce as described under recipe No. 2.—Season to taste and garnish with chopped parsley.

No. 242.—Fried.—Trim and scrape the roots, boil until tender, drain on a cloth, cut the roots into pieces, one inch in length, dip in flour and batter and fry crisp in very hot lard; drain, salt and serve hot.

No. 243.—Patties.—Trim and scrape the roots and boil in salted water whitened with flour; drain and let cool; cut in small squares or dice and put the pieces in a good cream sauce, with salt, pepper and a little nutmeg. Let cook for two minutes. Next fill the patties, bake brown, and serve hot, garnished with parsley.

No. 244.—Imitation Oyster.—Trim and scrape the roots and boil till tender in salted water whitened with flour, drain, and when cold mash, removing all fibers; add mashed potatoes and put in a stew pan with butter. Stir them over the fire until very dry. Add a little salt, pepper and one or two yolks of eggs. When cold form in cakes shape of oysters, roll them in cracker dust or bread crumbs, then in a batter of eggs and bread crumbs. Fry in hot lard



Mammoth Sandwich Island.

until brown on both sides, but not greasy. Serve hot.

COMMON.—This variety produces a tapering straight root of from ten to fifteen inches in length. Per pkt., 5c; oz., 15c; lb., \$1.25.

SPINACH.

Six ounces of seed to 100 yards of row; thirty pounds to the acre.

This is a very important crop in our market gardens; it is one of the most easily managed of all vegetables, requiring but little culture and may be had fit for use the entire season. The main crop is sown in August or September for Spring use, and, although extremely hardy, requires to be occasionally protected by a light covering of hay or straw during the winter. For summer use it may be sown at intervals of two or three weeks, from April to August. Spinach is best developed and most tender and succulent when grown in rich soil.

NOTES ON COOKING.—No. 264.—Stewed.—Pick over and wash thoroughly, place on a fire in a small quantity of boiling water, add baking soda to retain the green color, boil quickly until done, refresh. Hash very fine and place it in a saucepan with butter, tablespoonful of flour, salt, pepper, nutmeg and cream; cook ten minutes and serve very hot. Spinach can be cooked with pork, pigs' jowls and ham.

LONG STANDING.—This variety stands a long time before running to seed; the leaves are very thick and of excellent flavor. Per oz., 5c; lb., 30c.

SQUASH.

Three ounces to 100 yards of row; three pounds for one acre.

Squashes should be planted in a warm, light, rich soil, after the weather has become settled and warm, about the middle of May or June. Plant in well manured hills, in the same manner as cucumbers and melons—the bush varieties three or four feet apart each way, and the running kinds from six to eight feet. Eight to ten seeds should be sown in each hill, thinning out, after they have attained their rough leaves and danger from bugs is over, leaving three or four of the strongest plants per hill.

NOTES ON COOKING.—No. 270.—Stewed.—Peel and cut in quarter pieces, place in pot with little water, when cooked mash or pass through a sieve, add pepper, salt and butter, mix well and serve hot..

No. 271.—Fried.—Peel, cut in pieces, boil and mash, strain through a sieve; add a little mashed potatoes very dry; season with salt, pepper, nutmeg and butter. Replace it upon the fire for a

SANDWICH ISLAND.—A variety superior to the French sort, producing smoother, larger and more vigorous roots, foliage stronger and altogether a sort destined to supercede the old form. Per pkt., 5c; oz., 20c; lb., \$1.50.

ROUND THICK LEAF.—The standard for market or private gardens, equally good for fall or spring sowing. Per oz., 5c; lb., 25c.

NEW ZEALAND.—Produces abundantly all summer. Per oz., 5c; lb., 30c.

BLOOMSDALE.—This is much superior to the ordinary round leaf, and is fast becoming popular with market gardeners. It has a blistered leaf, which makes it springy. It lies lighter than the common sort in boxes or barrels, and being less liable to heat will keep longer in good condition. Per pkt., 5c; oz., 10c; lb., 30c.

PRICKLY (or fall.)—An exceedingly hardy variety; not as productive as the Round Leaf; adapted for fall sowing. Per oz., 5c; lb., 30c.

LARGE LEAVED VIROFLAY.—A very fine selection of the old lettuce-leaved spinach; for summer use it is excellent. Per oz., 5c; lb., 30c.

SAVOY LEAVED.—A very valuable variety, with wrinkled leaves, resembling the Savoy cabbage; it is very hardy and prolific, and rapidly gaining favor with market gardeners. Per oz., 10c; lb., 30c.

few minutes. Form small cakes size of fish balls, roll in flour, then in butter and bread crumbs and fry in hot lard.

SUMMER VARIETIES.

EARLY YELLOW BUSH SCALLOP.—An early, flat, scallop shaped variety; color yellow; flesh pale yellow and well flavored; very productive; used when young and tender. Per pkt., 5c; oz., 10c; lb., 75c.

EARLY WHITE BUSH SCALLOP.—Similar in form to the preceding, but with a clear, white skin, and more tender and delicate flesh. By many considered the best of the summer varieties. Per pkt., 5c; oz., 10c; lb., 75c.

PERFECT GEM.—Vine coming into bearing late, but very productive. Fruit four inches in diameter, nearly round, ribbed, white; flesh yellowish-white and cooking very sweet and well flavored. We think this is the best of the intermediate kinds, and many think it fully equal to the winter sorts. Per pkt., 5c; oz., 10c; lb., 75c.



Golden Summer Crookneck.

SUMMER CROOKNECK.—One of the best; very early and productive. It is small, with crooked neck, covered with warty excrescences; color bright yellow; shell very hard when ripe. Per pkt., 5c; oz., 10c; lb., 75c.

WINTER VARIETIES.



Hubbard Squash.

HUBBARD.—This is a superior variety, and the best winter squash known; flesh bright orange-yellow, fine grained, very dry, sweet and rich flavored; keeps perfectly good throughout the winter; boils or bakes exceedingly dry and is esteemed by many to be as good baked as the sweet potato. Shell very dark green, rough and warty. Per pkt., 5c; oz., 10c; lb., 75c.

IMPROVED WARTY HUBBARD.—We can fully recommend it to all who desire the best possible stock of this popular squash. It is more warty, harder shelled, larger in size, of finer flavor and a better keeper than our ordinary stock of Hubbard, and the special care in selecting specimens for stock seed advances the price. Per pkt., 5c; oz., 15c; lb., 90c.

IMPROVED AMERICAN TURBAN (Essex Hybrid).—Developed by selection and crossing from the old American Turban and differing from it in being of a richer color, having a hard shell, and its remarkable keeping qualities. It is of medium size, and the skin is a rich orange-red. Flesh deep, rich colored, very thick and of excellent quality. Per pkt., 5c; oz., 10c; lb., 75c.

BOSTON MARROW.—A fall and winter variety, very popular in the Boston market. Of oval form, skin thin, when ripe, bright orange mottled with light cream color; flesh rich salmon yellow, very dry, fine grained and for sweetness and excellence unsurpassed, but not as dry as the Hubbard. We have an unusually good stock of this sort. Per pkt., 5c; oz., 10c; lb., 40c.

SIBLEY (or Pike's Peak).—The stem is at the swell end. The seeds also are of a peculiar shape and color, and not like other squash seeds. The shell is pale green in color, very hard and flinty, but at the same time so very thin and smooth as to occasion the least possible waste in baking. The flesh is solid and thick, a vivid brilliant orange in color, and possessed of rare edible qualities, being dry, and it has a rich, delicate flavor peculiarly its own. The squashes range in weight from eight to eleven pounds. The vine is remarkably vigorous, and ripens its fruit simultaneously with the Hubbard squash, although the quality is considerably improved by being housed a few weeks. Per pkt., 5c; oz., 10c; lb., 75c.

FORDHOOK SQUASH.—Early, very productive. Color bright yellow, and although the squash is a remarkable keeper, the skin is so thin and delicate that the squashes may be prepared for the table by simply cutting in half and being cooked skin and all. Flesh straw color, as dry as the Sibley and much sweeter. Stems thin and hard. Roots also so hard as to be proof against all attacks of the squash borer. A rapid grower. Per pkt., 5c; oz., 10c; lb., 75c.

EARLY ORANGE MARROW (or Early Prolific Marrow).—After thorough trials this squash, as compared with the Boston Marrow, has proved two weeks earlier and much more productive, the skin is a deep rich orange; the flesh is very thick, fine grained. Per pkt., 5c; oz., 10c; lb., 75c.

MARBLEHEAD.—This is unquestionably an excellent keeper, and is finer grained and dryer than any sort we have seen. About the size of the Hubbard, with shell of bluish green, and bright orange flesh. Requires the whole season to mature. Per pkt., 5c; oz., 10c; lb., 75c.

MAMMOTH CHILL.—Grows to enormous size, having attained the weight of two hundred and ninety-two pounds. They are most profitable to grow for

stock feeding, particularly when root crops are not largely grown. The outer color is a rich orange yellow, the skin is quite smooth, with side fissures; flesh

is very thick, and a rich yellow color; quality only medium, but very nutritious. It is the "Jumbo" of the squash family. Per pkt., 5c; oz., 10c; lb., 75c.

TOMATO.

One Ounce to 1,500 plants; one-fourth pound for one acre.

CULTURE—For early crops sow the seed in a hot bed in March; when two inches high transplant into pots or into another bed and tend them carefully until all danger of frost is past; then plant them in a sheltered situation fully exposed to the sun, support them with brush to keep the fruit off the ground. For general crops the seed may be sown in the open ground at the end of April, and transplanted into hills four feet apart.

NOTES ON COOKING.—No. 279.—Stewed.—Scald with boiling water to moving cores, place in stew pan moving cores, placet in stewing pan with butter, salt, pepper; cook for a few moments, thicken with corn starch or bread crumbs.

No. 280.—Fried.—Cut in thick slices, season with salt, pepper, roll in flour and fry in hot lard until brown on both sides.

RED VARIETIES.

EXTRA EARLY ADVANCE.—This new tomato has fully sustained its claim for extra earliness, and we consider it the earliest really good tomato in cultivation. The tomatoes are of large size, bright red, very solid, and with no green core. The vines are most profusely loaded with fruit and continue to bear throughout the season. Per pkt., 5c; oz., 20c; lb., \$2.00.

FAVORITE.—Vine medium, with large, dark green leaves, having numerous clusters of three to seven large tomatoes, which are a rich dark red color, of oval outline, exceedingly smooth; flesh very firm, but without green spots. This is a favorite variety on account of its smooth, handsome fruit. Per pkt., 5c; oz., 20c; lb., \$2.00.

EARLY CONQUERER.—This is an extra early sort, and is very popular. Vines vigorous, productive, bearing immense clusters of fruit, medium size, irregular, flattened and slightly corrugated, of scarlet crimson color, often dotted and splashed with golden yellow markings. Per pkt., 5c; oz., 20c; lb., \$2.00.

ROYAL RED.—Vines stronger and more vigorous than the Favorite. The fruit is larger, brighter, deeper red and fully as good quality. This is certainly a fine tomato for those who prize large size and bright color. Per pkt., 5c; oz., 25c; lb., \$2.50.

STONE.—This is the heaviest and most solid fruit of the large tomatoes of good quality. Vine vigorous and

productive. Fruit round, apple shaped, very large, very deep red in color and astonishingly heavy. Per pkt., 5c; oz., 25c; lb., \$2.50.

TROPHY.—Well known as one of the best. Vines of medium size, and producing compact clusters of fruit in immense quantities; fruit large, smooth, of bright red color, solid and good flavor. We have expended a great deal of labor on the improvement of this old sort, and think that the seed we offer is as good as can be grown. Per pkt., 5c; oz., 20c; lb., \$2.00.

PERFECTION.—A variety similar to the last, but an improvement upon it, being a little earlier, and invariably smooth and handsome. It is one of the handsomest tomatoes grown, and all who have tried it pronounce it of the highest quality. Has been used very satisfactorily for forcing under glass. Per pkt., 5c; oz., 20c; lb., \$2.00.

IGNOTUM.—Vines large, with large leaves, very productive; fruit under favorable conditions grows to the largest size; smooth, regular in shape and solid. Color deep crimson and very attractive. Per pkt., 5c; oz., 20c; lb., \$2.00.

RED PEACH.—Strongly resembles a medium sized peach in size, form and color. No glossy outside skin, but a firm, fleshy texture that makes it unnecessary to peel. Entire fruit is tender, free from any core or hardness around the stem. Striking and extremely handsome. Has a delicious fruity flavor. Can be eaten from the hand like a peach with relish. Per pkt., 5c; oz., 20c; lb., \$2.00.

TREE TOMATO (Description as given by originator.)—This variety has been originated by careful selections and special methods until it has attained the height of ten feet for the tree and a weight for a single tomato of 30 ounces and 6 inches in diameter, with testimonials of over 60 pounds of ripe fruit to a single tree of a quality that surpasses all others. Fruit ripens from July 4th until frost; they are all solid all the way through as a hard boiled egg, and but few seed in a tomato. The fruit is very similar to Henderson's Ponderosa. Per pkt., 10c; oz., 45c; lb., \$5.00.

PONDEROSA (or No. 400.)—It is all solid meat, very free from seeds. A very handsome variety, being uniformly large, smooth, of a dark, rich crimson color, and a delicious sub-acid flavor. Per pkt., 5c; oz., 25c; lb., \$2.50.

PURPLE FRUITED SORTS.

LIVINGSTON'S BEAUTY.—A handsome and medium sized smooth tomato. It grows in clusters, is a good yielder, continuing late in the season. Ripens with the Acme and Perfection. It is a good sort for shipping on account of its solidity and the toughness of its skin. Vines large, vigorous and heavy bearers; fruit large, uniform in size, very smooth, color of skin purplish pink; flesh light pink and of excellent flavor. Per pkt., 5c; oz., 20c; lb., \$2.00.

TURNER'S HYBRID (or Mikado.)—The largest purple fruited tomato, single fruits of which weigh as much as twenty-eight ounces, while the average weight is probably not less than twelve ounces. Vines large, coarse growing, with leaves entirely like those of the potato plant; very productive, and is early for so large a tomato; fruit extremely large, rough, solid, with few seeds. Demanded by those who want an extra large fruit particularly. Per pkt., 5c; oz., 20c; lb., \$2.00.

ACME.—One of the smoothest and evenest in size and earliest of the purple fruited sorts. Vines large, hardy and productive, ripening its first fruits almost as early as any, and continuing to bear abundantly until cut off by frost. Fruit in clusters of four or five invariably round, smooth and of good size, free from cracks, and stands shipment remarkably well; flesh solid and of excellent flavor. Per pkt. 5c; oz., 20c; lb., \$2.00.

DWARF CHAMPION.—A new variety that is entirely distinct in habit of growth and foliage from any other sort. In habit dwarf and compact. Foliage very dark in color. It is remarkably early, and as a cropper is probably unsurpassed. In form and color it closely resembles the Acme. The skin is tough and flesh solid; ripens well around the stem, and not as liable to crack as other varieties. Not of extraordinary size, but fruit frequently attains a weight of fourteen ounces. Fruit grows in clusters all along the stem. Per pkt., 5c; oz., 20c; lb., \$2.50.

**MISCELLANEOUS SORTS.**

GOLDEN QUEEN.—Of large size, handsome, round shape, very smooth, free from ridges, and ripens up evenly. Mature early and are very productive. The tomatoes are of good substance and excellent for slicing, the handsome yellow slices making a beautiful contrast in a dish with red tomatoes. Per pkt., 5c; oz., 20c; lb., \$2.00.

RED PEAR SHAPED.—Used for preserves and to make "tomato figs." Fruit bright red and distinctly pear shaped, and with a peculiar flavor. Per pkt., 5c; oz., 25c; lb., \$3.00.

YELLOW PLUM.—Fruit plum shaped, clear deep yellow color; flesh yellow and fine flavored; much esteemed for preserves. Per pkt., 5c; oz., 25c; lb., \$3.00.

GROUND CHERRY (Strawberry or Husk Tomato.)—Grows enclosed in a husk; excellent for preserves; will keep within husks all winter; very sweet flavored, small, yellow fruits. This is well worth growing for preserves, both on account of its fine quality and immense productiveness. The pretty, bright yellow fruits also make a handsome desert dish, while the flavor as fruit makes them popular. Per pkt., 5c; oz., 25c; lb., \$3.00.

TURNIP.

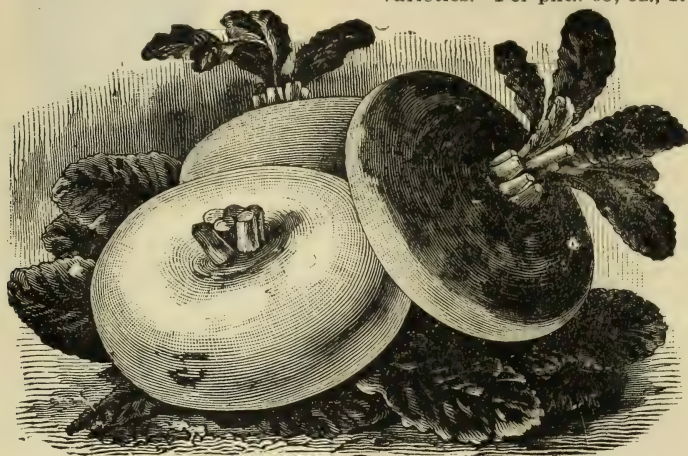
One ounce to 250 feet of drill; one and one-half pounds for an acre.

CULTURE.—For early use sow in April in drills, and thin out to eight inches. For a succession of fall and winter sorts, sowing may be made till September. Rutabagas should be sown in June or early in July.

NOTES ON COOKING.—No. 291.—Boiled.—Peel and cut in small pieces, boil until tender, mash, add salt, pepper and butter, or serve in light cream sauce without being mashed.

EXTRA EARLY PURPLE TOP MILAN.—Tops very small, distinctly strap leaved, and growing very erect and compact. This form roots the earliest of any sort, often being fit to use as quickly as the forcing radishes. The roots are turnip shaped, of medium size; skin purple on top of root, clear white below; flesh white. The most desirable sort for forcing, or very early planting out doors. Per pkt., 5c; oz., 15c; lb., \$1.50.

EARLY PURPLE TOP MUNICH TURNIP.—A very handsome early turnip, forming bulbs six inches in diameter within three months. It is one of the best for first crop, but after attaining a large size it becomes woody and fibrous. Not a good sort to grow for winter use. Per pkt., 5c; oz., 10c; lb., 50c.



White Flat Dutch.

Red Top Strap Leaf.

EARLY WHITE FLAT DUTCH (Strap Leaved.)—A most excellent early garden variety, much used in the southern states. Roots medium size, flat; color white; very early, sweet and tender. It is designed for table use, and is spongy and inferior when overgrown. Per pkt., 5c; oz., 10c; lb., 50c.

WHITE GLOBE STRAP LEAVED TURNIP.—The bulb produced by this variety is of a perfect globe shape, about six inches in diameter, with smooth, white skin; flesh pure white, firm and crisp; leaves long, erect, entire and of a clear green. The roots are remarkably quick in their growth, and take the globular shape at a very early stage. Very handsome and valuable. Per pkt., 5c; oz., 10c; lb., 50c.

LARGE WHITE NORFOLK.—A very large growing, globe shaped variety; flesh coarse grained and sweet. One of the best late varieties for stock, but not so desirable for table use. Per pkt., 5c; oz., 10c; lb., 50c.

COW HORN (or Long White.)—This variety is carrot like in form, growing nearly half out of the ground, and generally slightly crooked. It is pure white except a little shade of green at the top. It is delicate and well flavored, of very rapid growth. Per pkt., 5c; oz., 10c; lb., 50c.

SWEET GERMAN (or Long White French.)—Flesh white, hard and firm, partaking much of the nature of the rutabaga. Must be sown much earlier than the flat turnips. In the autumn

WHITE EGG.—A quick growing, egg shaped, perfectly smooth, pure white variety, growing half out of the ground, with small top and rough leaves. Its smooth, white skin and quick growth make it particularly adapted for fall market purposes. The flesh is very sweet, firm and mild, never having the rank, strong taste of some varieties. Per pkt., 5c; oz., 10c; lb., 50c.

and early winter it is apt to be hard, but mellows like an apple by keeping. Per pkt., 5c; oz., 10c; lb., 50c.

EARLY RED OR PURPLE TOP STRAP LEAVED.—This is an early variety and a great favorite for table use; form exceedingly flat, like a broad disk in shape, and of medium size; color purple or dark red above ground, white below; flesh white, fine grained and tender; leaves few, entire, upright in growth, resembling those of a horse radish; a purely American variety, and one of the best for general planting. Per pkt., 5c; oz., 10c; lb., 50c.

YELLOW FLESHED SORTS.

ORANGE JELLY (or Golden Ball.)—Undoubtedly among the most delicate and sweet yellow fleshed turnips introduced. Not of large size, but firm, hard and of most excellent flavor. Keeps well and is superior as a table variety. It is well thought of in the south. Per pkt., 5c; oz., 10c; lb., 50c.

PURPLE TOP YELLOW ABERDEEN.—Roots medium size, round; hardy and productive and keeps well. flesh pale yellow, tender and sugary; It is an old esteemed variety, considered as approaching very nearly the rutabaga in hardness and firmness of texture. Per pkt., 5c; oz., 10c; lb., 50c.

RUTABAGA, or Swedish Turnip.
IMPROVED AMERICAN PURPLE TOP.—A hardy and productive variety. Flesh yellow, of solid texture, sweet

and well flavored; shape slightly oblong, terminating abruptly; color deep purple above and bright yellow under the ground; leaves small, light green. Has but little neck. Per pkt., 5c; oz., 10c; lb., 50c.

CARTER'S IMPERIAL HARDY.—A purple topped variety, growing to a large size, with a single tap root and very small, fine top. It has a fleshy top, the leaf stems breaking almost immediately above the crown of the bulb. Per pkt., 5c; oz., 10c; lb., 50c.

WHITE SWEDE (or Russian.)—This variety is most excellent, either for the table or stock. It grows to a very large size. Flesh white, solid, of firm texture, sweet and rich; an excellent keeper. Per pkt., 5c; oz., 10c; lb., 50c.

LAING'S PURPLE RED TOP RUTABAGA.—A large early sort of fine quality. Roots globe shape; skin purplish red above ground and yellow below; flesh yellow, necks small; tops peculiar in that they are strap or entire leaved. An excellent variety in every way. Per pkt., 5c; oz., 10c; lb., 50c.

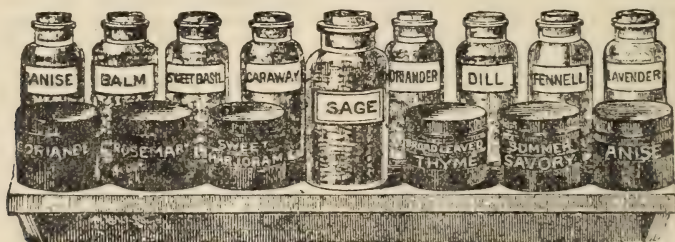
MONARCH.—The form of this distinct new rutabaga is well shown in the illustration. It is already very popular in England, where it is also known under the name of New Tankard and Elephant rutabaga. It is certainly a grand variety, and is claimed to "yield larger roots and more of them on an



Monarch.

acre than any other sort." It produces large, oval shaped roots, with short, small necks, and relatively small tops; the skin is dark red above ground and yellow below; flesh is of a rich yellow, fine grained and of the best quality. Owing to the fact that the roots grow so much above ground, it is an easy matter to harvest them, consequently the Monarch rutabaga can be grown at less expense per acre than any of the globe shaped varieties. Per pkt., 5c; oz., 10c; lb., 50c.

HERBS.



SWEET, POT AND MEDICINAL HERBS.

Every garden should contain a few herbs for culinary or medicinal purposes. The chief point is to harvest them properly, which should be done on a dry day, when not quite in full bloom; then dry quickly and pack closely, and entirely exclude from the air. Sow early in spring in shallow drills one foot apart, and, when well up, thin out or transplant to a proper distance apart.

ANISE.—Per pkt., 5c; oz., 15c.
BALM.—Per pkt., 10c; oz., 50c.
BASIL (Sweet).—Per oz., 10c; lb., 50c.
BENE.—Per pkt., 5c; oz., 20c.
BORAGE.—Per pkt., 5c; oz., 25c.
CARAWAY.—Per pkt., 5c; oz., 15c.
CASTER OIL PLANT.—Per pkt., 5c; oz., 15c.
CATNIP.—Per pkt., 15c; oz., 60c.
CORIANDER.—Per pkt., 5c; oz., 15c.

DILL.—Per pkt., 5c; oz., 15c.
FENNEL.—Per pkt., 5c; oz., 15c.
HYSSOP.—Per pkt., 10c; oz., 40c.
LAVENDER.—Per pkt., 10c; oz., 40c.
MARJORAM (Pot.).—Per pkt., 10c; oz., 50c.
MARJORAM (Sweet).—Per pkt., 10c; oz., 40c.
OPIUM (Poppy).—Per pkt., 5c; oz., 30c.
ROSEMARY.—Per pkt., 10c; oz., 50c.
RUE.—Per pkt., 10c; oz., 40c.
SAFFRON.—Per pkt., 5c; oz., 15c.
SAGE.—Per pkt., 5c; oz., 30c.
SAVORY (Summer).—Per pkt., 5c; oz., 25c.
SORREL (Broad Leaved).—Per pkt., 5c; oz., 25c.
THYME (Broad Leaved).—Per pkt., 10c; oz., 50c.
TANSY.—Per pkt., 10c; oz., 50c.
TARRAGON.—Per pkt., 25c; oz., \$1.50.
WINTER SAVORY.—Per pkt., 10c; oz., 40c.
WORMWOOD.—Per pkt., 10c; oz., 50c.

VEGETABLE PLANTS.

Shipping is strictly done by express. Will not ship by freight under any circumstances, unless money sent in advance, and so requested by purchaser. We pay no express charges.

Prices subject to change without notice.

CABBAGE PLANTS.

Ready in season—

HENDERSON'S EARLY SUMMER.—Per 100, 75c; per 1,000, \$5.00.

EARLY JERSEY WAKEFIELD.—Per 100, 75c; 1,000, \$5.00.

EARLY WINNIGSTADT.—Per 100, 75c; per 1,000, \$5.00.

FOTTLER'S IMPROVED BRUNSWICK.—Per 100, 60c; 1,000, \$4.00.

PREMIUM FLAT DUTCH.—Per 100, 60c; per 1,000, \$4.00.

VANDERGAW.—Per 100, 60; per 1,000, \$4.00.

LARGE LATE DRUMHEAD.—Per 100, 60c; per 1,000, \$4.00.

Write for special prices on large quantities.

CELERY PLANTS.

WHITE PLUME.—Per 100, 60c; per 1,000, \$4.00.

GOLDENSELF BLANCHING.—Per 100, 60c; per 1,000, \$4.00.

TOMATO PLANTS.

Ready latter part of April.

DWARF CHAMPION.—Seedlings, per 100, 60c; transplanted plants, per dozen, 20c; per 100, \$1.50.

LIVINGSTON BEAUTY.—Seedlings, per 100, 60c; transplanted plants, per dozen, 20c; per 100, \$1.50.

LIVINGSTON PERFECTION.—Seedlings, per 100, 60c; transplanted plants, per dozen, 20c; per 100, \$1.50.

LIVINGSTON FAVORITE.—Seedlings, per 100, 60c; transplanted plants, per dozen, 20c; per 100, \$1.50.

ACME.—Seedlings, per 100, 60c; transplanted plants, per dozen, 20c; per 100, \$1.50.

SWEET POTATO PLANTS.

YELLOW JERSEY.—Per 100, 40c; per 1,000, \$3.50.

RED JERSEY.—Per 100, 50c; per 1,000, \$4.50.

YELLOW NANSSEMOND.—Per 100, 40c; per 1,000, \$3.50.

EARLY GOLDEN.—Per 100, 50c; per 1,000, \$4.50.

Write for prices on large quantities.

ROOTS.

Every garden should have a large bed of Asparagus, Rhubarb and Horse Radish. They always grow, never freeze, the first to come in the spring, and require but little care, and last for a life time. The soil should be made as rich as possible.

ASPARAGUS.—Columbian Mammoth White, per 12, 50c; 25, 75c; 100, \$1.50; 500, \$6.00.

CONOVER'S COLLOSSAL (or Palmetto.)—Per 12, 40c; 25, 50c; 100, \$1.00; 500, \$4.00; 1,000, \$6.00.

RHUBARB.—Per 12, 75c; 25, \$1.75; 100, \$5.00.

HORSERADISH.—Each, 10c; per 12, \$1.00.

TREE SEEDS.

CULTURE.—But little care is required to grow most varieties of trees from seeds. Seeds with hard shells, like the locust, should be planted in the fall or placed in boxes with sand and exposed to frost before planting; otherwise they may lie in the ground a long time before sprouting. If too late in the spring to expose them to the action of frost, pour boiling water over the seeds and let it stand till cool, when a portion of the seeds will have swollen; pick these out and scald the rest again, continuing until all have swollen. Seeds like the box elder and ash may either be sown in the fall or from the middle of April to the middle of May in the spring. They should be sown in drills about two feet apart and one inch deep.

DECIDUOUS TREE SEEDS.

WHITE ASH.—Requires a moist, deep soil, on which it will grow very rapidly. Per lb., 25c.

ASH (European.)—This sort does well in a warm climate, on dry, loamy soil. Per lb., \$1.00.

BIRCH (European White.)—A very ornamental tree. Per lb., \$1.00.

BOX ELDERS.—This variety does well under almost any conditions, grows very rapidly and endures drought well; very valuable for planting along highways and for wind breaks. Per lb., 25c.

OSAGE ORANGE.—Best of all the hedge plants. Per lb., 35c.

CATALPA (Hardy.)—This variety has proved extremely hardy, even in the northern part of Dakota. Per lb., \$1.00.

RUSSIAN MULBERRY.—Very easily cultivated, and kept in dwarf form makes a fine hedge and wind break. It bears very young, fruit similar to the blackberry, varying in flavor from sub-acid to sweet. Per lb., \$1.50.

BASSWOOD (or Linden.)—A great favorite for ornamental planting, and

the wood is very valuable for cabinet work. Per lb., \$1.50.

HONEY LOCUST—This is one of the most valuable of our native trees on account of its rapid growth and durability of timber. Per lb., 35c.

YELLOW LOCUST—Very hardy and a quick grower. Timber very hard and durable. Succeeds well in moist locations. Per lb., 35c.

EVERGREENS.

ARBOR VITAE (American.)—Useful for hedges and wind breaks. Per oz., 25c; lb., \$3.00.

FIR (Silver.)—A well known evergreen tree, tall, symmetrical and very valuable. Per oz., 15c; lb., \$1.50.

LARCH (European.)—Of great value for forest planting and exclusively grown in the United States. Per oz., 20c; lb., \$1.50.

PINE (White of Wyemouth.)—An old well known and useful tree. Per oz., 25c; lb., \$3.00.

PINE (Scotch.)—Very hardy and growing surely and rapidly on nearly every variety of soil, forming a beautiful tree and invaluable as a wind break. Per oz., 15c; lb., \$2.00.

SPRUCE (Norway.)—Well known as one of our most beautiful evergreen trees. Per oz., 15c; lb., \$1.25.

SPRUCE (Hemlock.)—One of the most graceful spruces, with a light and spreading spray, frequently branching almost to the ground. Per oz., 40c; lb., \$4.00.

FLOWER SEEDS.

Our flower seeds are all grown by the best German, French and English growers, and all purchasing will find them to be of very fine quality. We desire to urge our customers to use care in planting, as much annoyance often results from planting fine seeds too deep and in coarse soil. Make the ground fine and smooth and wait until the soil is warm on all fine seeds.

COLORED ILLUSTRATIONS AND DIRECTIONS FOR PLANTING ON EACH PACKET.

Varieties marked **ANNUAL** bloom the first season and die.

Varieties marked **BIENNIAL** bloom the second season and die.

Varieties marked **PERENNIAL** last several years, blooming each season except the first.

Postage free. Prices as indicated.

Notice remarks on each packet as to depth of covering.

We have made the following divisions in our catalogue for the convenience of parties ordering:

Sweet Peas, from their nature, will stand much cold, and should be planted as early as the ground can be put into shape. Much of the varieties we catalogue can be raised without a great deal of effort, although flowers always repay careful treatment. Nothing gives more pleasure for the time and money expended than a few flowers, and every home should have a bed, if not of large size.

GENERAL LIST.—Comprising annuals, biennials and perennials of the most popular sorts.

CLIMBERS.—Containing a list of the choicest running flowers, most of which bloom the first season.

EVERLASTING FLOWERS which are so much loved by all, and which carry the remembrance and beauty of the summer garden into the winter.

ORNAMENTAL GRASSES which lend grace and beauty to the Everlastings, when made up with them into bouquets for the winter.

GENERAL LIST.

The following list we will make at the uniform price of 5c per packet, postpaid. We carry all the principal varieties of each sort, single, double and mixed.



Alyssum.

ALYSSUM (Sweet.)—Flowers pure white in racemes, and of a peculiar,

delicate fragrance. Useful in all kinds of small bouquets. Hardy annual; grows one foot high. 5c.

LITTLE GEM.—A beautiful white variety especially adapted to edgings, borders and rock work. Plants four to six inches high; form a compact mass of blooms fifteen to eighteen inches in diameter and containing hundreds of flowers. Hardy annual. 10c.

ABRONIA.
ADONIS.
AGERATUM.
ANTIRRHINUM.
(Snapdragon.)

One of our most showy and useful border plants; growing and blooming freely in good soil that is tolerably dry.



Aster.

ASTER.

This flower is not only one of the most popular, but also one of the most effective of our garden favorites, producing flowers of great richness and variety of color, with the most perfect and beautiful form.

BOLTZE'S DWARF BOUQUET.—Finest mixed. So profuse in bloom that the foliage is completely hidden. Three-fourths foot. Per pkt., 10c; oz., \$4.00.

COMET ASTER.

A new and beautiful class; forming fine, regular pyramids from fifteen inches high, and covered with large double flowers. In shape they resemble a large flowered Japanese Chrysanthemum, the petals being long and twisted or curled and wavy. The color is a lovely delicate pink, bordered with white. Per pkt., 25c.

BARTONIA.
BALSAM.
BACHELOR'S BUTTON.
BELLIS PERRENIS.
BROWALLIA.
BRACHYCOME.

CANDYTUFT.

A beautiful and most useful plant for growing in beds or masses; used extensively by florists for cut flowers. Light, rich soil. Hardy annuals.

CANNA.
COLEUS.
CACALIA.
CALANDRINA.
CONVULVULUS MINOR.
COLLINSIA.
COREOPSIS OR CALIOPSIS.
CALENDULA.
CAMPANULA.
COSMOS HYBRIDUS.
CLARKIA.
CELOSIA.
CENTAUREA.
CHRYSANTHEMUM.
CINERARIA.

FEVER FEW.
(See Matricaria.)

FORGET-ME-NOT.
(See Myosotis.)

FOX GLOVE.
(See Digitalis.)

GAILLARDIA.
GOLDEN FEATHER.
GRACILIS.

DIANTHUS.



Chinese Pink.

DIANTHUS.
(Pink.)

This genus is highly valued for the beauty and fragrance of their flowers, which present a rich variety of colors. The different varieties are hardy.

DAHLIA.
DELPHINIUM.
DIGITALIS.
HONESTY.
ICE PLANT.
ESCHSCHOLTZIA.
HELIANTHUS.



HOLLYHOCK.

This is one of our handsomest ornamental varieties, giving spikes of flowers, about five feet high, of almost every color. Seed sown in July will flower the following season. They require a dry, deep soil, enriched with plenty of manure.

LARKSPUR.
MIGNONETTE.

A well known favorite for pot or garden culture, with very fragrant spikes of flowers. If well thinned out they

produce stronger plants and larger spikes of flowers. Grown in light, sandy soil, its fragrance is much stronger than when grown in a rich soil. All are H. A.



Mignonette.

IBERIS.
LOVE IN A MIST.
(See *Nigella Hispanica*.)
LOVE LIES BLEEDING.
(See *Amaranthus Caudatus*.)
LINUM.
MATRICARIA.
MESEMBRYANTHEMUM.

(Ice Plant.)
MIMULUS.
(Monkey Flower.)
LOBELIA.
MARIGOLD.
(See *Tagetes*.)
MIMOSA.
(Sensitive Plant.)

MIRABILIS.
(Four O'Clock.)
MOURNING BRIDE.
(See *Scabiosa*.)
MYOSOSTIS.
(Forget-Me-Not.)
NEMOPHILA.



Choice Mixed Pansies.

PANSY.

This popular favorite is too well known to need any description. Seed sown in February and March gives better results during the summer than those sown in the fall or wintered over. Sow in light soil, and, when large enough, transplant into pots or boxes, and at the proper time plant out in the garden in a rich, moist loam, protecting them from the winds and midday sun. Never allow them to get dry during hot weather.

PAPAVER.

(Poppy.)

OXALIS.

PENSTEMON.

PETUNIA—Petunias are unsurpassed for massing in beds. Their richness of color, duration of bloom, and easy culture will always render them popular. They do well sown in open border in spring, or earlier in cold frame or hot bed, and transplanted eighteen inches apart. Tender perennial, but bloom profusely the first season. One and a half feet high.

PHLOX DRUMMONDI.—Very hardy annuals, thriving in almost any situation, and unequalled in the magnificent display of their many and brilliant colored flowers. Seed sown in open ground in fall or early spring will begin flowering about July 1st and remain literally covered with bloom until after severe frosts late in autumn. For masses of separate colors, or for cutting for bouquets, they are unsurpassed. One foot high.

POPPY (Papaver).—Well known hardy annuals, flowering in great profusion throughout the summer.

PORTULACA.—There are scarcely any flowers in cultivation that make such a dazzling display of color as a bed of portulacas. They are in bloom from about the first of July till killed by frost in the autumn. Tender annual. Nine inches high.



Portulaca.

POTENTILLA.

PYRETHRUM.

RICINUS.

SALVIA.

RESEDA.

(Mignonette.)

SALPIGLOSSIS.

SENSITIVE PLANT.

(See Mimosa.)

SILENE.

(Catchfly.)

SNAPDRAGON.

(See Antirrhinum.)

STATICE.

(See Lavender.)

SCABIOSA.

(Morning Bride.)

STOCKS.

(Gillflower.)

TAGETES.

(Marigold.)

SUNFLOWER.

(See Helianthus.)

SWEET SULTAN.

(See Centaurea.)

SWEET WILLIAM.

(See Dianthus.)

VERBENA.—No plant is more generally cultivated, or more deservedly so, than the verbena, as no plant excels it for masses in beds or on the lawn. In the varieties may be found every color except yellow. If sown in open ground in May they will bloom in August, but if started in the house in pots in winter, they will be in bloom sooner. Half hardy perennial trailer. One foot high.

VISCARIA.

ZINNIA.

CLIMBERS.

ABOBRA.

ADLUMIA.

(Mountain Fringe.)

BALLOON VINE.

BEAN.

CLEMATIS.

COBAEA.

CUCURBITA.

(Squash Gourd.)

CYPRESS VINE (Ipomaea Quamoclit.)—A most beautiful climber, with delicate, dark green feathery foliage, and an abundance of bright, star shaped, rose, scarlet and white blossoms, which in the bright sunshine present a mass of beauty. Tender annual. Fifteen feet high.

DOLICHOS.

(Hyacinth Bean.)

GOURDS.



SWEET PEAS.

SWEET PEAS (*Lathyrus Odoratus*.)

—Beautiful, free flowering climbing annuals. Their fine fragrance and large varieties of colors make them indispensable for every garden. Sow in April or May, in trenches from eight to ten inches deep; cover about an inch, and as they grow draw the earth around them, not covering the shoots until the trench is full. Rich loam, sunny situation and plenty of moisture.

We carry the following list of the best and newest varieties. Our mixture is composed of all finest varieties:

PAINTED LADY.—Light pink and white. Per pkt., 10c.

ORANGE PRINCE.—Yellow, suffused with pink, making a beautiful orange. Per pkt., 10c.

INVINCIBLE SCARLET.—A brilliant scarlet. Per pkt., 10c.

BLANCHE FERRY.—A bright pink. Per pkt., 10c.

ADONIS.—A beautiful rose carmine, tinged with purple. Per pkt., 10c.

VIOLET QUEEN.—Violet, most perfect. Per pkt., 10c.

MRS. GLADSTONE.—Soft rose pink. Per pkt., 10c.

SPLENDOR.—Rich purple red. Per pkt., 10c.

SENATOR.—Delicate lavender. Per pkt., 10c.

CAPT. CLARKE.—The bluest of sweet peas. Per pkt., 10c.

PRINCES OF WALES.—Purple and white (the royal color.) Per pkt., 10c.

PRINCESS BEATRICE.—Bright, splendid pink.—Per pkt., 10c.

FAIRY QUEEN.—Nearly white, has a delicate shade of pink. Per pkt., 10c.

CARDINAL.—Intense crimson scarlet. Per pkt., 10c.

QUEEN OF THE ISLES.—Rose pink with splashes of red. Per pkt., 10c.

DESIGNED BY
A. BLANC

SCARLET STRIPED.—Vivid scarlet, striped with white. Per pkt., 10c.

APPLE BLOSSOM.—Rose pink. Per pkt., 10c.

DELIGHT.—A dwarf; color delicate pink. Per pkt., 10c.

BOREATTON.—Rich satiny maroon. Per pkt., 10c.

DUCHESS OF EDINBURG.—Deep rose carmine. Per pkt., 10c.

BLACK INVINCIBLE.—Velvety black. Per pkt., 10c.

BUTTERFLY.—Violet, shading to lavender. Per pkt., 10c.

CHOICE MIXED.—Per pkt., 5c.

THUNBERGIA.

A genus of ornamental, free flowering climbers of rapid growth, handsome foliage, and much admired flowers. Succeeds best in light, rich soil and warm situation.

ALTHA.—Buff, with dark eye. Five feet. H. A. Per pkt., 5c; oz., \$1.00.

ALTHA, ALBA.—White, with dark eye. Five feet. H. A. Per pkt., 5c; oz., \$1.00.

AURIANTIACA.—Bright orange, with dark eye. Five feet. H. A. Per pkt., 5c; oz., \$1.00.

FINEST MIXED.—Five feet. H. A. Per pkt., 5c; oz., 80c.

MAURANDYA.

These handsome climbers are particularly adapted for house and conservatories, or training on trellises in the garden; very profuse bloomers, and flower first season from seed. They require a fine, rich loam.

FINEST MIXED.—Ten feet. H. H. P. Per pkt., 10c; oz., \$4.00.

NASTURTIIUM, TALL (*Tropaeolum Lobbianum*).—The *Lobbianum* differs from the common running nasturtium, in being less rank growing, more floriferous and having richer, more varied



Nasturtium.

colored flowers, and is admirably adapted for green house or conservatory decoration in winter. Colors brilliant and of many shades, from scarlet to blackish brown. Fine for covering arbors, trellises and rustic work. Hardy annual; five to ten feet high.

NASTURTIIUM, DWARF (*Tropaeolum Minor*).—A bed of dwarf nasturtiums in the yard is very brilliant and attractive, blooming all the season. Hardy annual; about one foot high.

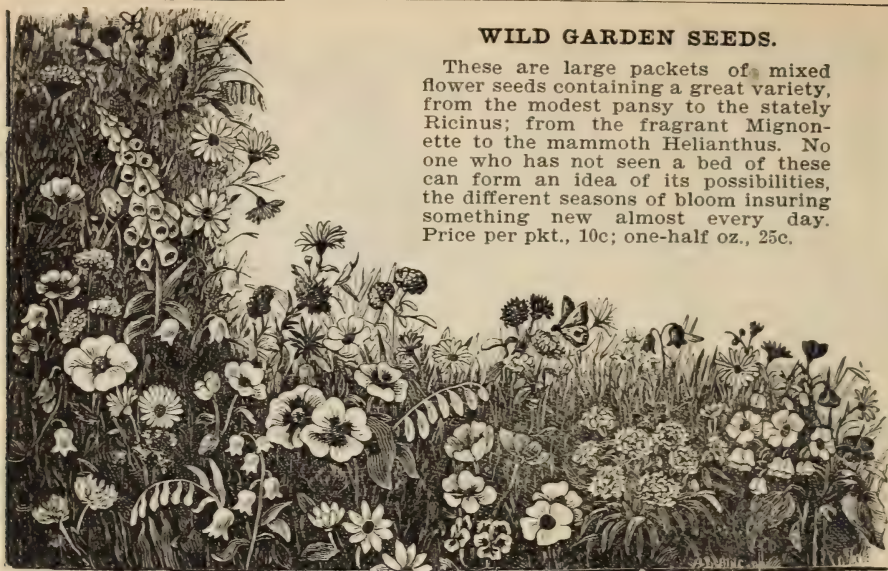
EVERLASTINGS.

ACROCLINIUM.
ELICHRYSUM.
(Eternal Flower.)

XERANTHEMUM.
GOMPHRENA.
(Globe Amaranthus.)

ORNAMENTAL GRASSES.

For mixed borders and ornamental gardening. Also when dried, for winter bouquets and decorations. We carry a full line.



WILD GARDEN SEEDS.

These are large packets of mixed flower seeds containing a great variety, from the modest pansy to the stately Ricinus; from the fragrant Mignonne to the mammoth Helianthus. No one who has not seen a bed of these can form an idea of its possibilities, the different seasons of bloom insuring something new almost every day. Price per pkt., 10c; one-half oz., 25c.

DEPARTMENT

GRASS SEED, FORAGE PLANTS AND FIELD SEEDS.

Before itemizing the **Grasses, Forage Plants and Field Seeds** coming under this growing branch of our Seed business, we desire to call the attention of all practical agriculturalists to the rapid change of sentiment here in the western prairie states in favor of Tame Grasses. From the first settling of the country a prejudice seems to have existed against Tame Grasses, people generally believing that they would never be a success, and its has taken the combined efforts of **Seedsmen, Writers on Agriculture**, and the actual experience of many **practical farmers** to dispel this feeling. There is no longer a doubt in the mind of any as to the successful growing in this soil and climate of the Tame Grasses, such as Clover, Blue Grass, Timothy and other kinds, and their value, not only as a hay crop, resting and fertilizing the land, but the Seed, too, is a mine of wealth to every farmer. **The most valuable single wagon load of farm produce ever marketed in Western Iowa was a load of Clover Seed bought by us from Hiram Smith, of Odebolt, Sac County, Iowa, two years ago.**

It is our intention not only to foster and encourage the planting of Grasses, but also to build here a market where all may not only buy these Seeds, but a market, too, where they may both **buy and sell** and ever find a ready quotation on all the Clover, Timothy, Millet and Field Seeds the farmers grow and have to offer.

Grass Seeds are seldom ordered much in advance of the time used and always wanted in a hurry. Our central location, with iron arteries of commerce in every direction, is of vital importance to the merchant or dealer who wants his order filled with a **rush** in the Spring time for some **waiting customer**. We are always glad to receive a sample of any Clover, Timothy, Millet and Field Seeds you have to offer on which we will quote you a firm price by return mail.

As prices are continually fluctuating, we quote only on to-day's values, subject to Market Changes.

NOTE.—The Seedsmen throughout the United States and Canada have all adopted the Cental System, so please remember that our quotations on all Grass Seeds, for either buying or selling, are by the 100 pounds.

FIELD CORN

OUR MOTTO:

"Good Varieties and Highest Vital Test."

READ AND BE CONVINCED.

In cataloguing Field Corn, we wish to call the attention of our customers, and the trade in general to the value and importance of procuring not only Good Varieties of Seed Corn, but that which is grown in the very heart of the **Great Corn Belt** grown in a climate and in a soil where it not only develops great vigor of stock, size of ears and richness of kernel, but where there is a climate like ours which at the right season of the year ripens and preserves it for seed of the highest vital test.

Here for untold ages in the past grew and ripened the maize of the brave Sioux, nourished by the warm rains of early summer in the rich alluvial soil, and ripened in the gentle breezes, by the soft and mellow sunshine of the finest autumn climate on earth. Here did the maize of the Indian develop to its greatest state of perfection, and the country is known in Indian tradition to this day as the "Land of the Golden Maize." With the advance of civilization, the corn of the white man has taken the place of the Indian's maize, and here in the center of this once wild and fertile region has he founded and built the renowned **Corn Palace City** of the world. These facts of themselves are sufficient to show that this is the Land of Corn. Where a plant develops to its highest perfection there also may be produced, with care and cultivation, the truest types and purest strains.

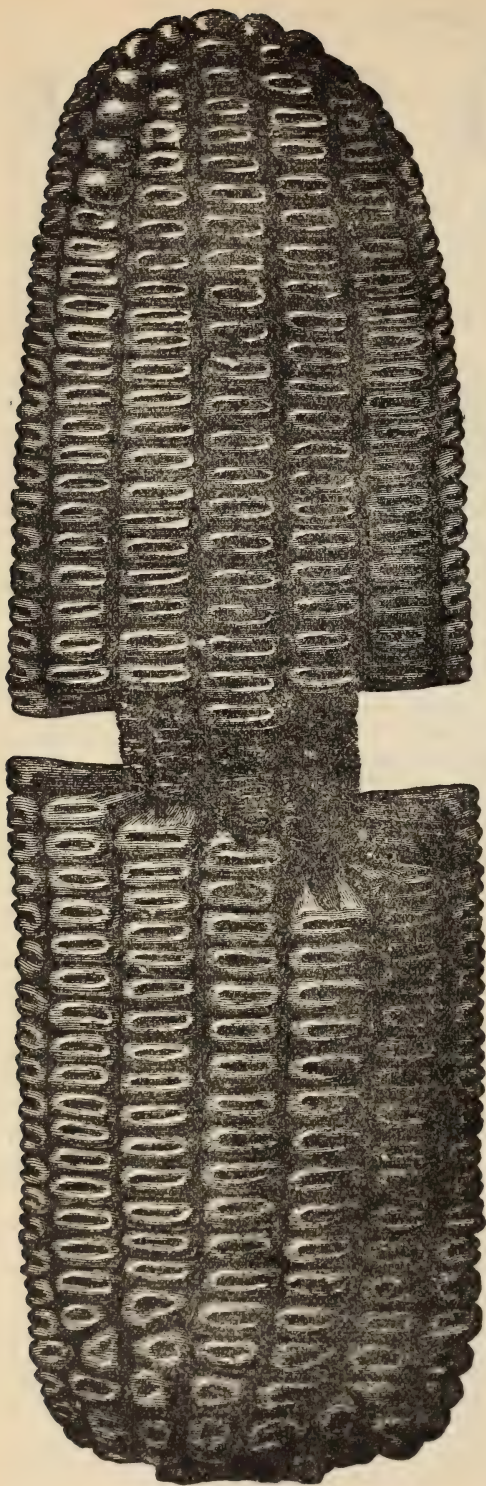
For a number of years we have given this branch of our business the strictest attention, and by selection year after year of our Seed Stocks, we are able to offer our customers for the coming season varieties of Seed Corn of the purest strains and truest types that are possible to produce.

Many farmers realize the value of changing seed and securing the best and truest strains and reaping the reward of their wisdom in choice by the yield of their acres. Still there are those who wait for their neighbors to get the seed first and put off buying good seed until the next year. This plan was all right before the flood when men lived hundreds of years, but **ALL SHOULD** realize that it's too slow for this advanced age. Get good seed this year and improve it still more next. The farmer is the basis of the real wealth of our country. An increase of from 1 to 5 bushels of corn per acre means millions in money to the farmers of Iowa and surrounding states.

At the rate of \$2 per bushel for Seed Corn it costs only 25 cents per acre to plant your field with the purest strains of good vital seed.

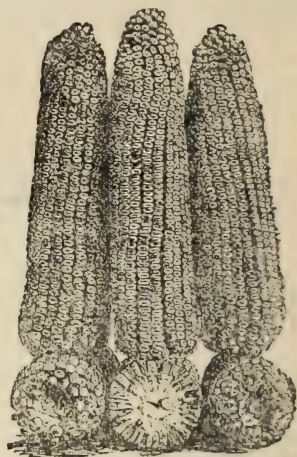
We do not boast as some people do that to procure pure seed of certain varieties and kinds you must of necessity get it through us, but we do pride ourselves in stating to you that the varieties we have described in this Catalogue are not only of the purest strains, the highest developed types, but grown in the finest climate on earth for curing and ripening the corn for seed. What is true of the autumn season for curing Field Corn Seed is also of still greater value in curing and ripening for seed the different varieties of sweet or sugar corn. The great amount of saccharine matter in this corn makes it often, in damp and foggy climate, hard to cure, even by kiln drying, and then it seldom tests over 75 per cent. to grow, whilst here in our rich autumn sunshine where fogs are seldom or never seen at that season, this corn ripens and cures to perfection and will test as much as 100 per cent nine times out of ten.

We quote you Field Corn by ear, pound and dry measure.



Iowa Gold Mine.

IOWA GOLD MINE.—Satisfying ourselves of the merits of the Iowa Gold Mine Corn, we offered it to our trade for the first time in 1894; being a beautiful corn, and indorsed by our experimental test, it took like magic. Reports of crops grown prove it to be all the name implies—a gold mine to every planter who has raised it. It is a medium late variety, doing well and ripening in good shape as far north as southern Minnesota. Stalks are heavy, good size, of a rich green color, and often bear more than one well developed and good sized ear. The grain is a rich, yellow dent, long, deep kernel, and closely knit on a very small cob; will shell often as much as 64 pounds to 70 pounds of ears. Good seed corn costs but a trifle per acre. Every farmer should remember this, and secure some of our Iowa Gold Mine to plant for 1896. Per ear, postpaid, 15c; pk., 50c; bu., \$1.50.



Yellow Dent Leaming.

YELLOW DENT LEAMING.

The Leaming, whilst a dent variety, also possesses to a greater or less extent the solidity of a flint corn, and combines the best features of both into one good variety bearing fair sized, firm and solid 16 to 20 rowed ears; has a red cob and a deep, plump, yellow dented grain blended with a shade of light red, adding to its richness and beauty.

With ordinary culture will yield in favorable seasons one hundred bushels per acre. Is medium early, doing well in the north country, and will be out of danger of frost in 95 days. Per ear, post paid, 15c; pk., 50c; bu., \$1.50.

INTERSTATE STANDARD—This is a medium early yellow dent variety, one of our own introduction. Somewhat similar to, but larger eared corn, than Pride of the North, and one that will yield greater than that per acre. We especially recommend this strain of corn to Central Dakota and Minnesota, as a safe general crop, and also as a replanting corn, the country over. Ear, postpaid, 15c; pk., 50c; bu., \$1.50.

CHAMPION WHITE PEARL.—This is a leading standard sort of pure white dent corn. It has a very long kernel, small, white cob, short, thick, deeply rooted stalk, with the ear low down on same, thus standing well in storm and enduring drought. Very uniform in maturing, and will ripen in about 100 days. A big yielder and a splendid sort for the entire Corn Belt country. Per ear, postpaid, 15c; pk., 50c; bu., \$1.50.

EARLY VARIETIES.

In seeking early varieties of corn it should be remembered that those having a deep kernel and a short ear are as a rule very early, and again it is true that varieties having a shallow, solid kernel and a long slender ear are also early, whilst the opposite of these two features is invariably found in late varieties.

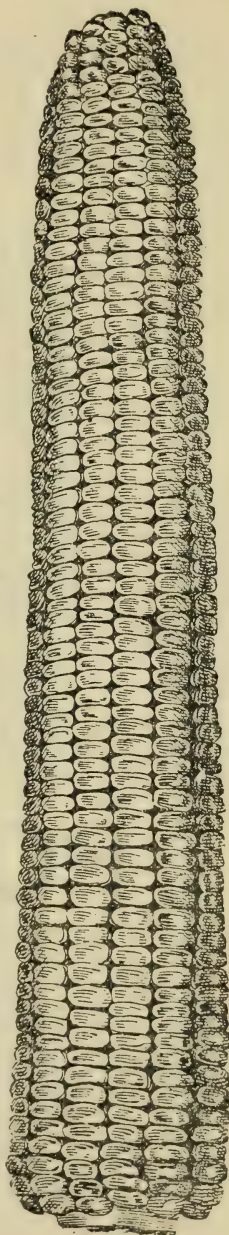
TRIPLET FIELD CORN.

As the earliest long eared yellow dent ever offered, we call your attention to the Triplet, a variety (as seen from the accompanying cut) that exhibits the early feature of shallow kernel and long ear, growing often to fifteen inches in length, with a small cob bearing 12 to 14 rows of shallow, rich golden yellow dent grains of corn. The stocks are strong and hardy, with a weed-like tenacity to grow that defies drought and hot winds, and has yielded a fair crop some dry seasons when other varieties have utterly failed. In season it ripens about with the Pride of the North; will outyield that well known variety, is much easier to husk and handle, and as a main crop is just the corn for the Dakota and Minnesota farmer. Further south it comes in handy for replanting and for a quick crop, and in regions subject to drought when planted early makes corn before the long hot days of August get a chance to cook it. Per ear, postpaid, 15c; pk., 50c; bu., \$1.50.

PRIDE OF THE NORTH.

This variety is one of the very best of the extra early dents. Has ripened on our farm in 84 days. Some years ago when all other varieties were cut by frost in Iowa and Minnesota, it ripened perfectly. Has been grown with success and ripened throughout North Dakota. Whilst the yield of

this variety is not quite so great as some other sorts, on account of its reliability it is one of the safest to plant. It also does well in Missouri, Kansas and Nebraska, generally getting out of



Triplet Field Corn.

the way of hot winds with ease. It is 16 rowed ears, eight to ten inches in length, and has the smallest cob and longest grain of any of the early varieties. Per ear, postpaid, 15c; pk., 50c; bu., \$1.50.

IOWA PEARL.

The Iowa Pearl is to the White Dents what the Pride of the North is to the yellow dent varieties. It is an early white corn, with a small cob and beautiful snowy white kernels. A good yielder, and as a white corn for the north is, we think, without equal. Per ear, postpaid, 15c; pk., 50c; bu., \$1.50.

IMPROVED YELLOW FLINT.—This variety with us the past season has ripened thoroughly, and proved all that is claimed for it. Color bright yellow, ears twelve to fifteen inches long, the kernels are very large, and the cob the smallest of any of the flint varieties. It is very prolific, has been planted for several years in Dakota and Minnesota, and in almost every case has proved a complete success. Ear, postpaid, 15c; pk., 75c; bu., \$1.25.

WHITE FLINT (Old Hominy Variety).—Very similar to the Improved Yellow Flint, except in color. We have selected Old Hominy as the best variety of the white flints, and find it matures very early. Has large silvery white kernels, a very long ear and small cob. While not so productive as the dent varieties, it is valuable for the short seasons of the north and for second planting. Ear, postpaid, 15c; pk., 75c; bu., \$2.00.

MINNESOTA KING—In appearance a remarkably distinct variety, being a

half yellow dent, with a broad, flat kernel of an extremely rich golden color. It possesses remarkable vital strength, growing right along and making a crop under conditions that would ruin many other sorts. Endures extreme heat and cold, flood or drought, without an equal. Has a good sized eight rowed ear and a small cob. Per ear, postpaid, 15c; pk., 50c; bu., \$1.50.

SQUAW CORN.—An early variegated flint variety, having white, pink and blue kernels on the same cob. For earliness surpassing any known variety, and while not of much value where other sorts will grow and ripen, owing to its quick growth and earliness is invaluable for extreme northerly points. Per ear, postpaid, 15c; pk., 50c; bu., \$1.50.

ADAMS' EXTRA EARLY WHITE DENT.—Though classed often with the sweet corn varieties, it is really a field corn, and the earliest sort of corn of either sweet or field varieties known. Has a small, dwarfish stock, branching and bearing a profusion of short ears of from eight to ten rows of kernels. It can be planted in rows twice as close as standard sorts, and where so planted has been known to yield 80 bushels per acre. It is just as early as Squaw Corn, and far more valuable in both yield and quality of grain. Cannot be surpassed for a milling corn. We call the attention of every northern grower to the value of this sort, and will say that you can raise it with profit where every other kind has failed. If you have never planted it, and plant any corn at all, give this variety a trial. It will pay you well. Per ear, postpaid, 15c; pk., 75c; bu., \$2.00.

Remember that it costs but a trifle per acre for good seed corn. Ask any merchant handling our seeds to show you samples and make prices, or write us direct. Sample ear, any variety, postpaid, 15c.

POTATO.

We wish to call the direct attention of our customers to the fact that our stocks in this line are all Wisconsin, Northern Michigan and Iowa grown. The results of all experienced potato growers are that potatoes grown in these northern states are far better for seed than those from the south, and particularly from California, Utah and arid countries where they have been raised by irrigation. Though as a rule irrigated potatoes are very large, fine looking and good for table use, they are for seed the poorest that can be planted, and crop but light at best in this country, and in dry seasons fail entirely. We mention this not only for the benefit of our customers, but to warn all planters to be careful and not be tempted by beauty and size of potatoes to buy and plant that which is seen so much in the markets and called western potatoes, but to buy seed from us and be sure to get a potato safe to plant and sure to crop.

Though there are many other good varieties than those we catalogue, we unhesitatingly say that those we have described are the very best for general use.

One and one-half bushels of eyes will plant 100 yards. Or an acre will yield from 100 to 400 bushels.

CULTURE.—The potato, as ordinarily propagated, is not grown from the seed, but from the tuber, a cutting of which resembles a graft or bud from a tree, and perpetuates the good or bad qualities of the parent. The true seed which is borne in a seed pod following the blossom, is very seldom seen, is very difficult to gather and consequently is very expensive. In appearance it resembles a tomato seed of about one-tenth development, the potato belonging to the tomato family. The seed germinates very easily, and the plants can be cultivated by anyone, producing tubers the first year about the size of a buckshot; these, planted the second year, double in bulk, and, after about three or four years, become of edible size. As entirely new sorts are thus produced, the cultivation is very interesting and often profitable.

NOTES ON COOKING.—No. 211.—Boiled.—Wash and cook in salt water in pot with cover. When soft to the center pour off all the water, and for ten minutes let the pot, without lid, stand on the range to get rid of moisture.

No. 212.—Croquettes.—Boil peeled potatoes in salted water and put them in oven five minutes to dry. Turn them into a pan, add butter, salt, pepper and nutmeg, wash quickly, pass through a colander, return to the saucepan, adding four egg yolks; put on the fire for a few minutes. Turn into a dish and let cool; divide into portions the size of an egg, roll in pulverized crackers, dip in batter of beaten eggs, roll in crackers again and fry to a brown color in plenty of lard.

No. 213.—Fried.—Peel and wash medium sized potatoes, cut in one-eighths. Fry them in hot lard until cooked thoroughly and of a brown color. Drain, salt and dry in a napkin before serving.

No. 214.—In Cream.—Take cold boiled potatoes, cut in small pieces, put in stewing pan with cream sauce, salt, pepper, nutmeg and butter, care being taken not to make the sauce too thick.

No. 215.—Lyonnaise.—Cut cold boiled potatoes in thin slices, put in frying pan, add butter, thin sliced onions, salt and pepper. Fry until brown. Serve with chopped parsley.

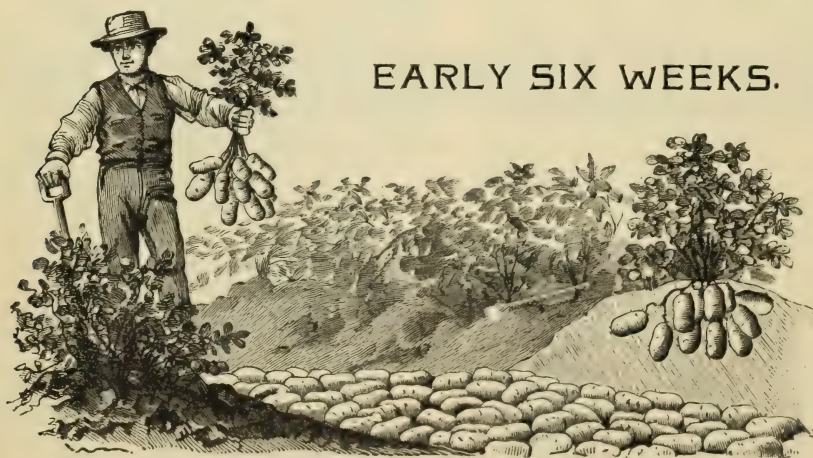
No. 216.—Stewed.—Peel and slice cold boiled potatoes, put in a sauce pan with milk, butter, salt, pepper and nutmeg and let boil. Add parsley and butter, and mingle all well by tossing the sauce pan until the sauce is creamy. Serve hot.

EARLY SIX WEEKS.

This variety of potato is without exception the earliest potato ever grown. A perfect table potato, ready for the market in six weeks, and matured in seventy-two days. It is a wonder and without equal. The season of 1894—the worst ever known on the potato crop in this part of the country—yielded at the rate of 200 bushels per acre in this county, and a good season will yield 600 bushels per acre. It is worth its weight in gold to gardeners for a start in the seed, as with it they can always get the fancy price before any other kind comes on the market. Per pk., 60c; bu., \$2.00.

EARLY OHIO.—This standard extra early sort, maturing about ten days to two weeks before the Early Rose, is deservedly popular in all parts of our country. The tuber is oval in shape, white in color; flesh very white, both raw and when cooked; very fine grain and very best flavor. The greatest merits of the variety are its extreme earliness and long keeping qualities. From the time they are as large as hen's eggs until new potatoes come in next year they burst open when boiled with their jackets on, appearing snow white and floury. Per bu., \$1.00.

EARLY SIX WEEKS.



EARLY ROSE.—An old standard variety, well known and well liked. Skin of a reddish brown color. Flesh pure white, dry and very mealy when cooked. Eyes few and mostly near the surface. Wonderfully productive. Tuber elongated, oval shaped. Per bu., \$1.00.

BEAUTY OF HEBRON.—The tubers are oblong, large, very handsome, while in yield it is remarkably prolific, and so far has effectually resisted blight. It is a medium early, and is remarkable for its fine keeping qualities. The foliage is dense, dark green, vines strong, stocky and vigorous. Per bu., \$1.00.



The Freeman.

THE RURAL NEW YORK.—Large, smooth, flat variety, of excellent quality; white skin and flesh, with few and shallow eyes. Cooks dry and floury and is very productive.

RURAL NEW YORK NO. 2.—This new potato, introduced in 1889, is proving to be one of superior excellence. Description: Oblong, round or oval; skin pure white, netted; eyes few and even with the surface; size large to very large; vines thrifty and strong. In productiveness and quality it is scarcely equaled. Remarkably vigorous. Per bu., \$1.25.

THE FREEMAN.—The great merits of this variety are its extreme earliness and long keeping qualities. It is also a first class yielder, frequently producing from six to nine pounds from a single hill. The tubers are oval in shape, russet in color, flesh very white, both raw and when cooked, fine grained and of the best flavor. From the time they are as large as hen's eggs they burst open when boiled with their jackets on and are snow white and floury. Per bu., \$1.25.

SUNLIT STAR.—This is a new early variety, first grown in this part of the country last season by a gentleman who brought it from New York. His experience with it as compared with other early varieties is that it is the earliest of all except the Six Weeks, and he finds no difference between it and that remarkable early variety, so far as earliness is concerned, but it is a better potato, he thinks, for eating. It is average in size, slightly resembles the Rose varieties in shape, and is a good yielder. Per pk., 75c; per bu., \$2.00.

MISCELLANEOUS FIELD SEEDS.

OATS.

NEW ZEALAND OATS.—This variety originated from a sample of white oats sent from New Zealand some years ago to an Iowa gentleman. He says with him the oats are superior to any other variety, yielding from 8 to 12 bushels more per acre than other

sorts his neighbors raised, and weighing from 36 to 45 pounds per bushel. They are a side oat, with long, heavy, full head. Trifle higher than other sorts, with stiff, strong straw that does not lodge. About a week later maturing than other sorts. Sample, postpaid, 5c; pk., 50c; bu., \$1.00.

FULL MOON OATS.

An Oat for Our Climate and Soil.

For years we have endeavored to secure a variety of oats which would lead any ever offered to meet with successful results all the climatic changes and the peculiar conditions of our northwestern soil. In 1890 a sample of beautiful white oats was sent us from Colorado, where it had developed, and with profit to the planter, been grown for years. We at once bought a supply of seed stock to test the same, and with it the sole privilege to name and introduce it. At the suggestion of the grower we called it the Full Moon. Besides planting a trial field, we also sent samples to many of our customers in different parts of the northwest. The reports of their tests fully verified our own experience that it was the earliest, hardiest and best yielding oat we have ever tried. Since then, though we have not brought it into great prominence, we have each successive season watched the results of its cropping with eagerness and care, which annual tests have not only verified our first season's experience, but we have also developed new merits in this valuable variety which, during the dry season of 1894, brought it to the front as a marvel and a wonder. It is rust proof, stands strong, is very hardy. Early and free from blight, will outyield and outweigh any other oats, and meet the requirements of every northwestern farmer. Stock limited. Sample, postpaid, 5c; per pk., 50c; bu., \$1.00.

LINCOLN.—We have secured some stock of this new oat that is claimed to be superior to any other grown. The claims for it are, it has yielded 174 bushels from a single bushel of seed. It is very early and rust proof. It stands up better than any other sort; best for feeding as the hull is thin and meat very large. Samples, postpaid, 5c; per bu., 75c.

WIDE AWAKE. (Baltic White or White Swede.)—The grain is plump, heavy and very handsome, meat large, with thin husk. The straw grows from four and a half to five feet tall, free from rust, very stiff, and seldom lodges. The heads are long and well filled; 5,018 pounds have been grown from 100 pounds of seed. This gave the largest yield of any variety at the Ohio Experiment Station in 1888. Samples, postpaid, 5c; per bu., 75c.

WHITE RUSSIAN.—Hardy and prolific. Absolutely rust proof. Samples, postpaid, 5c; per bu., 75c.

BLACK RUSSIAN.—Very prolific, entirely rust proof and stands coldest weather without injury. Samples, postpaid, 5c; per bu., 75c.



Full Moon Oats.

GRASSES.**CLOVER.**

Lowest market price on receipt of order. Ask for quotations on large lots.



Red, or June Clover.

RED CLOVER.—This is the most widely cultivated of all the pasturage plants; loosening the soil and admitting the air and drawing up and storing away near the surface the valuable principles scattered in the earth beneath, it is regarded as one of the best of vegetable fertilizers, as well as a cattle food of highest merit. Its luxuriant foliage, by shade, increases the fertility of the earth and smothers noxious weeds. It is a lime plant and does best on stiff loams. Its habit of growth is rapid, and, though naturally a biennial, may, by close pasturage, be made to last three or four years. Sow in autumn south of the Potomac or Ohio, and in spring in northern states. Sow eight pounds to the acre.

MAMMOTH (or Sapling Clover).—Grows very strong and coarse, in fact so coarse that cattle only eat the leaves. It is mainly used for soiling purposes, growing where other clovers very often fail, and restoring exhausted lands to good advantage. Sow in the spring, at the rate of eight pounds per acre. Sixty pounds per bushel.

ALFALFA (or Lucerne Clover).—This excellent variety lasts from eight to ten years and is invaluable for a droughty country, as the roots penetrate ten to fifteen feet into the ground. Much grown in Colorado. Can be cut as many as four times in a season, and is excellent for soiling. It comes earliest in the spring and remains latest in the fall, and is highly valued as fodder. Thrives best in rolling

country where the moisture can pass off readily, as a wet underground is fatal to the plant. It is best adapted to a dry, rich, sandy soil, but will grow anywhere. Every farmer should sow a field of this valuable plant.

WHITE CLOVER.—A small spreading perennial, adapted to moist soil, although it is a tenacious grower on almost all soils. Is almost indispensable for lawns, succeeding remarkably well on terraces. Very valuable also for pasturage on account of its quick growth after a severe cropping. Has small round heads, very fragrant and much relished by bees. S. W. in the spring at the rate of six pounds per acre, or when sown with other grasses half that amount is sufficient. Sixty pounds to the bushel.

ALSYKE (or Swedish Clover).—Like the rest of the Clovers, perennial, but the hardiest of all. The most important feature of this plant is its remarkable power of resisting drought and cold, undergoing the severest winters. It is also very desirable for lands that are at all inclined to wash, as its roots form matting which resists the influence of the water. Sown with other grasses it greatly increases the yield of hay, and cattle prefer it to any other forage. Heads round, flesh colored, very fragrant and much liked by bees, which yield an enormous amount of honey after pasturing on it. Sow in spring, and if alone about six pounds per acre. Sixty pounds per bushel.

SAIN FOIN, (or Esparssette).—This in some sections is an important forage plant, producing an immense quantity of green food, and, under favorable conditions, large crops of hay. It requires a calcareous soil. The seeds are of high value as food for fowls. Sow 10 pounds to the acre.

CRIMSON TREFOIL, (or Scarlet Italian).—An annual variety, in common use in the south for feeding green and for hay, and also found very profitable on sandy soils. The yield in fodder is immense, and after cutting, it at once commences growing again, continuing until severe, cold, freezing weather. It grows about one foot high; the roots are nearly black; leaves long, blossoms long, pointed and of a very deep red.

BOKHARA (*Melilotus Alba*) Sweet Clover.—This is exceedingly valuable as pasturage for bees. It is occasionally found growing wild by the roadside in company with the more common Sweet Clover (*Melilotus Officialis*), and may be distinguished from it by its white flowers and less coarse and more leafy stems.

MISCELLANEOUS GRASSES.

PERENNIAL RYE GRASS.—A very valuable variety for permanent pasture. Succeeds well on almost any kind of soil, but is particularly adapted to moderately moist or irrigated lands. It is largely used, mixed with other grasses, for lawns. Sow one and a half to two bushels per acre, in the spring. Twenty pounds per bushel.

MEADOW FESCUE, (or English Blue Grass).—A perennial grass from two to four feet high, with flat, broad leaves.

This is one of the standard European grasses. It needs rich ground, and succeeds well on prairie soil; is an excellent pasture grass to take the place of wild grasses, as it yields a large amount of early and late feed.

SWEET VERNAL GRASS.—One of the earliest grasses in spring, as well as the latest in autumn, and about the only grass that is fragrant. As a pasture grass, mixed with other species, it is valuable on account of its earliness, and mixed with

blue grass and white clover, it is an invaluable adjunct for lawns. About ten pounds per bushel.

WOOD MEADOW GRASS.—Grows from one and a half to two feet high; has a perennial creeping root, and an erect, slender, smooth stem. One of the best varieties to sow in shaded situations, such as orchards and parks, for either hay or pasture. Two bushels per acre. About fourteen pounds per bushel.

CRESTED DOG'S TAIL.—A perennial grass with short, narrow leaves, particularly valuable for lawns or pastures on dry light land.



Kentucky Blue Grass.

KENTUCKY BLUE GRASS (*Poa Pratensis*).—Sometimes called June, but the true June or Wire Grass is much inferior. The Kentucky Blue Grass is the most nutritious, hardy and valuable of all northern grasses. In conjunction with white clover it forms a splendid lawn. For this purpose use four bushels of blue grass and six pounds of white clover per acre. If sown by itself for pasture, two bushels will be required. Sow early in the spring or in October or November. Fourteen pounds per bushel.

JOHNSON GRASS.—Perennial, very popular. A rapid grower. Much relished by stock, and is good for ensilage. Excellent for swine. Can be cut several times in a season. Is a persistent grower. Stands drought well and makes good hay.



Johnson Grass.

RED TOP.—A good permanent pasture grass when fed close; also good for hay. Must be kept down or cattle will refuse it. Stands our climate well, is grown extensively on moist soils and is not injured by prolonged wet weather. Sow from twenty pounds to two bushels per acre. Grows under favorable conditions to the height of about two feet. Try our Fancy Clean Seed.

RED TOP.—(Common.)—Adapted to most soils. A good pasture grass. Per qt., 15c; bu., 90c.

RED TOP, (Fancy Cleaned).—A very superior article, and entirely free from chaff. Send for sample. Per lb., 20c; 10 lbs., \$1.50.

OUR PERMANENT PASTURE MIXTURE.—Is composed of the very finest varieties of natural Grasses, best adapted to produce a permanent pasture. When ordering state the nature of the soil, as different varieties are required for heavy and light soils. Per bu., \$1.75.



Red Top.



Timothy.

COMMON MILLET.—A good forage grass; also excellent for hay.

GERMAN MILLET.—Very prolific. Grain golden yellow. Hay from this seed is very much relished by stock.

HUNGARIAN.—Resembles Millet very much and may be classed as a variety of that plant. Has smaller stalks and yields from two to three tons per acre. Like Millet, it is a vigorous and hardy annual and must be sown each year. Is planted in large quantities in states where grass is short. Can be sown as late as July, and is very valuable for newly cleared timber lands. Too much cannot be said in praise of this grass, and it is rapidly becoming more and more popular as our farmers recognize its excellent and valuable qualities.

TIMOTHY.—There is no variety of grass seed which has come into prominence so much of late years as Timothy. Farmers are beginning to recognize the fact that there is money in raising Timothy, whether for hay or seed; is used mostly for hay, however, and gives large returns on rich clay not too dry; is considered best if allowed to ripen its seed, but is also greatly relished by stock if cut in the blossom or immediately after. Horses especially are fond of this grass. It possesses a larger amount of nutritive matter than most grasses, and yields abundantly on favorable soil. Cannot be used as a pasture grass. Twelve to fifteen pounds should be sown on an acre to make a profitable crop. Our seed, as usual, is very choice, and it will pay you to give it a trial. Lowest market price.

MILLET.—A valuable annual, well liked because it can be sown after it is known what other crops will be. Last year large quantities of this valuable grass were sown in May and June, and even in July, because of the late spring, and in every case our wonderful seed yielded enormous crops, averaging four to five tons of hay to the acre. Buy Sioux City seeds. It will pay you. On large quantities write for prices.

MANITOBA.—(Hog, or Broom Corn Millet).—Resembles broom corn somewhat; a very rapid grower, ripening fully two weeks earlier than German and other Millets; a big yielder—under favorable conditions upwards of 60 bushels per acre—and very hardy. Another great advantage over any other forage plant is that the seed ripens while the fodder is yet green. Hence it can be cut and used for both hay and seed with equally good results. The seed when ground resembles bright yellow corn meal and when bolted makes rich, fine, crisp pancakes, owing to the excessive oils in the grain.

FORAGE AND FODDER PLANTS.

Lowest market price on receipt of order.

CANE SEED.—Among the forage and fodder plants grown for soiling or any fodder the sales of Cane Seed indicate that Sugar Cane, with its rich, fattening properties, is taking the lead of all other plants of this kind.

EARLY ORANGE.—A well known variety, well adapted to the south. From eight to ten days later than the Early Amber. Per lb., 5c; per 100 lbs., \$2.00.

KANSAS ORANGE.—A popular and successful variety from Kansas. Between the Early Amber and the Early Orange. Per lb., 5c; per 100 lbs., \$2.00.

EARLY AMBER. (Sugar Cane).—A very valuable and well known variety for ensilage, and also yielding twenty to twenty-five bushels of seed and one hundred and fifty to two hundred gallons of pure amber colored syrup, which is unsurpassed in flavor and greatly relished by every one. Also makes excellent sugar. Is the earliest sugar cane known. Can be sown with success in sections having short seasons and will mature in any latitude where Indian corn can be planted. Should not be planted until spring is pretty well advanced and weather warm. Sow three or four pounds per acre. Per lb., 5c; per 100, \$2.00.

KAFFIR CORN.—This new variety of sorghum forms low, stocky and perfectly erect plants, which produce two to four heads of grain on a single stock, and mature about the middle of October. The seed heads grow from ten to twelve inches long, and good land will produce a crop of fifty to sixty bushels per acre. It resists droughts like most sorghums, and will yield a paying crop of grain and stalks even in dry seasons in which corn has utterly failed on the same lands. The stalks grow from five to six feet high, and are excellent fodder, much relished by horses, mules and cattle. The seed heads are also greedily eaten by all farm animals. When the stalks are cut down to the ground, two or more new shoots will spring up and continue growing until checked by the frost. It is safe to plant in any latitude where Minnesota Amber Cane grows, and is cultivated like Indian corn. Red, per lb., 5c; 100 lbs., \$3.00. White, per lb., 5c; 100 lbs., \$3.00.

BROWN DHOORRA OR RICE CORN.—An excellent forage plant, sweet and nutritious. Much relished by stock, and is being largely planted in sections subject to dry weather. Per lb., 8c; 100, \$5.00.

JERUSALEM CORN.—This corn belongs to the non-saccharine sorghums, and was brought here from the arid plains of Palestine by a missionary, who gave two grains of it to a farmer in Finney county, Kansas. It is pronounced the best and surest grain crop for dry countries and seasons, even better than Kaffir corn, Dhoura and Milo Maize. It grows about three feet high, makes one large head on main stalk, and several smaller heads on side shoots; have seen as high as eight heads on one stalk. The grains are pure white and nearly flat. Three pounds will plant an acre. Per lb., 8c; per 100 lbs., \$5.00.

MIL O MAIZE.—A new grain of South American origin, and pronounced a valuable acquisition, both for a grain and a forage crop. It stools or branches freely; the mass of foliage it produces is enormous, and it stands dry weather well, which is a most valuable quality. Per lb., 5c; per 100 lbs., \$3.00

TEOSINTE.—Recommended as the most prolific foliage plant yet introduced. In appearance somewhat resembles corn, but the leaves are much longer and broader. The stalk, containing much saccharine matter, is very nutritious. Requires about four pounds of seed per acre. Plant in drills three feet apart, and two to three seeds every twelve inches in drill. Per oz., 10c; lb., \$2.00.



JAPANESE BUCKWHEAT.—An entirely distinct and valuable variety, and more productive than any other kind. Seed a beautiful dark brown and can be told also on account of its being much larger than common or Silver Hull. Yields under favorable circumstances about sixty bushels per acre. On account of its earliness can be grown further north than any other. Does especially well on well drained or sandy land. Plants very large and vigorous. The best variety known. Per bu., \$1.00.

BUCKWHEAT (Silver Hull.)—A great improvement over the old variety originating abroad. Has a beautiful light gray color and matures much earlier than common buckwheat; also is in bloom longer. Yields about twice as much per acre. Its unusually rich flavor is greatly relished by the bees. Per bu., \$1.00.

BUCKWHEAT (Common.)—Yields about thirty bushels per acre. Should be sown broadcast at the rate of from one to three pecks per acre, about the middle of June or a little later. Great care should be exercised in thrashing, as soon as dry, as if it is allowed to mass it gathers moisture very rapidly and will soon be unfit for use. Per bu., 75c.

SCOTCH FIFE—Hard grain and adapted to extreme north. Per bu. \$1.00.

VELVET CHAFF.—An entirely distinct variety of wheat, having a blue stem just below the head, and a velvet chaff entirely different from any other wheat. Kernel resembles somewhat the old Scotch Fife, but is earlier and more productive. Makes also a better milling wheat. Per bu., \$1.00.

SASKATCHEWAN FIFE WHEAT.—Is the best and purest Fife wheat in the northwest today. Prominent millers prefer it to any other variety grown. Once having tested it you will grow no other. Our seed is of the best and can be relied on. For hardness and vigor of growth it is unexcelled. It is also in great demand by the farmers of the north and west on account of its productiveness and extreme earliness. It is entirely free from smut and all other diseases. Per bu., \$1.00.

BARLEY.

MAN-URY.—A six-rowed barley, with long, heavy, well filled heads, containing large, plump grains. Straw bright, very strong and not apt to lodge. A week or ten days later than common six-rowed barley. Per bu., 75c.

NAKED (or Hulless).—Resembles wheat, and is splendid for all purposes for which barley is used, and will make excellent bread when bolted and ground like wheat, while the yield is much greater. We have two sorts, Black Hulless and White Hulless. Per bu., \$1.00.

COMMON.—Barley succeeds best on lands more sandy and lighter than those adapted to wheat. It is sown in the spring and can be grown farther north than any other grain. Sow from two to two and a half bushels per acre. Weight, forty-eight pounds to the bushel. Per bu., 75c.

HIGHLAND CHIEF BARLEY.—This is an entirely new and distinct two-rowed variety of barley. It is very robust, a vigorous grower, and the size of the grain when compared with any other is immense. Has strong, upright straw, yields from 50 to 60 bushels per acre, and usually weighs over 50 pounds to the measured bushel. Pkt., 10c; lb., 30c; 3 lbs., 75c, postpaid; pk., 75c; bu., \$2.50.

BROOM CORN.

CULTURE.—Prepare the ground the same as for corn and plant about the same time in drills three and one-half to four feet apart and thin to six inches in the rows.

IMPROVED EVERGREEN.—A very desirable variety, and, in fact, considered the best for general cultivation on account of color and quality of brush. One good characteristic is that it never gets red under any circumstances, always having a beautiful green appearance when ripe. In great demand with all broom corn raisers and manufacturers on account of its having no center stalk. Is very early and grows

from seven to nine feet high. Per lb., 5c; per 100 lbs., \$1.00.

CALIFORNIA GARDEN.—A strong growing variety, much resembling the Evergreen, but longer in brush. Per lb., 5c; per 100 lbs., \$1.00.

GENUINE DWARF.—Grows from three to four feet high, with straight, smooth brush; principally used for making whisks and brushes.

FLAX.

One of the most profitable crops raised, and planted very largely in the north and west. The greatest difficulty lies in the fact that most of our farmers are too careless in not getting good, well cleaned seed. Sow as soon as the frost is out of the ground. One-half bushel is considered sufficient for an acre if planted for seed, but if for fiber, a larger quantity is necessary. Cut before crop is quite ripe and thrash early in the fall in dry weather.

FLAX SEED (Russian).—We have some very choice seed of this, much superior in every way to common flax. It will increase the yield and add to the value of the product. Most of the flax of the country is badly run out. It will pay you well to secure some new stock seed. We guarantee our seed to be strictly clean. Ask for price.

RYE.

RYE (Fall or Winter).—The time for sowing is from the middle of August to the last of September. One plowing is given, and the seed sown broadcast at the rate of one and a half bushels per acre and dragged in. Harrowing and rolling in the spring are recommended. If cut before fully ripe, the grain makes more and better flour. If intended for seed it should be fully ripe. Sow some rye among standing corn, hoeing it in, leaving the ground level as possible, after the corn has been removed, rolling the ground. It succeeds best on sandy soils. Per bu., 75c.

RYE (Spring).—Although this grain is often planted by farmers, especially for the paper makers, who prefer it to any other, its principal value is as a "catch" crop, to sow where winter grain has failed. The straw is shorter and stiffer than that of the winter varieties, and is always easier secured, while the grain, although smaller, is of equal value. Per lb., 5c; per bu., \$1.00.

CANADA FIELD PEAS.

These are sold for marketing dry. For split peas or for fodder for stock.

WHITE.—Earliest.

GREEN.

WILD RICE.

WILD RICE.—Grows very rapidly in one to eight feet of water. Ripens late in August or early in September. For planting in fish ponds it is especially desirable. It also does well along the shores of marshes and makes good hay.

The "Planet Jr." Garden Tools.

This very complete line of Tools is popular, and quite deservedly so.
They are reliable and accurate, and do not get out of order.

We Control Territory Tributary to Us Exclusively.

Sole agents for Northwestern Iowa, all of Dakota and Nebraska on both Hand and Horse Tools; and also Minnesota and Wisconsin for Hand Tools.

Nobody Can Give You a Better Price than We Can.



**SINGLE WHEEL, HILL
DROPPING DRILL.**

\$9.00
BUYS THIS,
Boxed and
delivered at the
depot free of
cartage....

What the Drill Will Do.

This Drill will sow a continuous row with greater regularity than any drill that we have ever made, but its distinctive feature is that it will also drop very neatly in hills. It opens the furrow, drops either in hills or drills at pleasure, covers, rolls down and marks the next row all at one operation.

DESCRIPTION—The Hopper holds two and a half quarts.

The DRIVING WHEEL is fifteen inches high, with a two inch face.

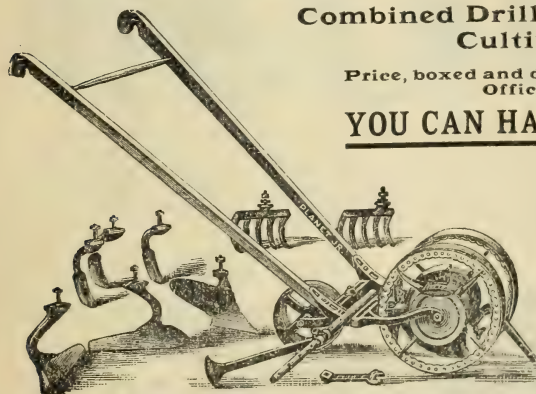
A SINGLE PAIR OF COVERED GEARS drives the feed wheels and the spacing wheels.

The FEED WHEEL is a rubber four-bladed double screw, with alternate paddles, feeding the seed regularly to the discharge opening. It runs in a horizontal metal cylinder, open at the ends, which assists in making the discharge regular and prevents injury to the seed.

Combined Drill, Wheel Hoe, Cultivator, Rake and Plow.

Price, boxed and delivered at Depot or Express Office in Sioux City.

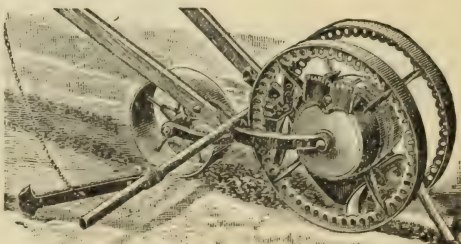
YOU CAN HAVE THIS FOR \$9.00.



This tool is unrivaled in convenience and capacity for work; it is suitable for the farm or the garden. As a Seed Drill it is the same as the Planet Jr., No. 2 Drill, except in size. It holds one quart. For after care of the crop it is supplied with a pair of rakes, a pair of long hoes, three reversible cultivator teeth and a large garden plow. All the blades are tempered and polished steel. The different tools in this combination comprise all that are necessary for the greatest variety of work usually needed in the hand cultivation of farm or garden crops.

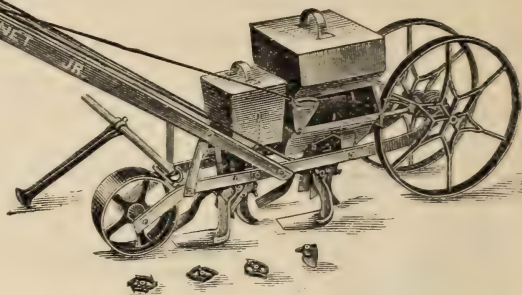
"Planet Junior" No. 2 Drill.—It has the following important advantages: An adjustable opening plow directly between the carrying wheels, the only position and plan which insure opening and covering at a regular depth. It is shown in the engraving at work. A spring back reservoir, which can be accurately and instantly adjusted a hair's breadth at a time to every kind of seed, which it always sows with regularity, whether there is much or little in the hopper. Weight, packed, forty pounds.

Price, \$6.50.



"Planet Jr." Combined Hill Dropping and Fertilizer Drill.

This is the same as the New Hill Dropping Seed Drill, except that it has a fertilizer sowing attachment. It works in a most perfect and regular manner, sowing any desired quantity, and is so arranged that the Fertilizer can be placed *either above or below* the seed, covering it lightly. This machine is a perfect and invaluable tool for every market gardener, onion and strawberry grower.



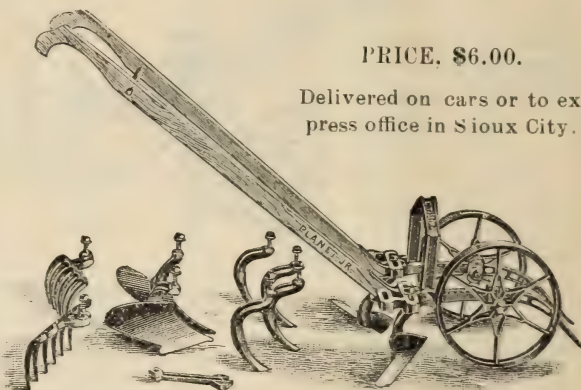
PRICE, \$14.00.

THE "PLANET JR."

Double-Wheel Hoe, Cultivator, Rake and Plow Combined.

The "Planet Jr." Double-Wheel Hoe for 1896 is compact and rigid. The equipment consists of—1 pair of curved point hoes, 1 pair of rakes, 1 pair plows, 1 pair of narrow cultivator teeth, 1 pair of wide cultivator teeth, 1 pair of detachable leaf guards.

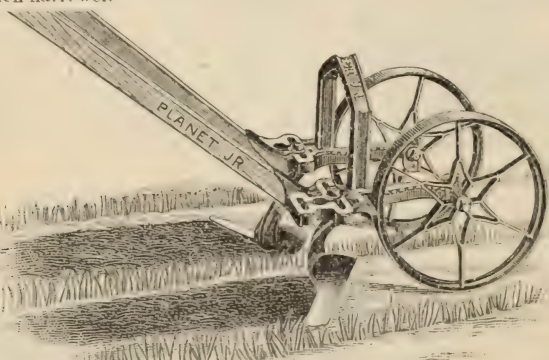
All the blades are steel, hardened in oil, tempered and polished. The depth is regulated accurately by raising or lowering the wheels; they are ten inches high, just right for a wheel hoe, as they are simply depth regulators, and not load carriers like wagon wheels. In cut the wheel is shown complete, with all its attachments. It will straddle plants until eighteen inches high, and finish rows from six inches apart up to eighteen inches at one passage. In still wider rows, or in very heavy work, the "Planet Jr." double wheel hoe can be used with great satisfaction by first going down the center and then straddling the rows, cutting out the remainder. The improved hoes are not quite opposite each other, and thus avoid dragging out young plants by sticks and stones lying across the row, and when working between the rows they can be set much narrower.



Planet Double-Wheel Hoe, Rake and Plow.

PRICE, \$6.00.

Delivered on cars or to express office in Sioux City.



THE "PLANET JR." PLAIN DOUBLE WHEEL HOE.

Price, boxed and delivered at depot or express office in Sioux City, \$4.00. Under this name we offer the "Planet Jr." Double Wheel Hoe, just described, with only one pair of Hoes and without leaf guards. **EXTRAS**—Plows, per pair, \$1.30; rakes, per pair, \$1.00; cultivator teeth, per pair, 70 cents; leaf guards, per pair, 50 cents.

Prices given on all "Planet Jr." goods include Boxing or Packing, with Free Delivery to any express or freight depot in Sioux City.

\$3.50

Gets This for You.

It's a Dandy

for

Onion Growers.

The "Planet Jr." Single Wheel Hoe, Cultivator, Rake and Plow.

Price, boxed and delivered at Depot or Express Office in Sioux City, \$4.50.

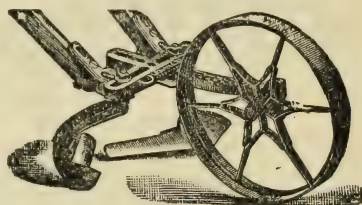
This tool is capable of doing nearly all kinds of hand garden cultivation. The outfit is one pair of curved point hoes, one pair of rakes, two narrow cultivator teeth, one wide cultivator tooth, one large garden plow, one detachable leaf guard. Though intended chiefly to work between the rows, it can be used to hoe both sides at once, while plants are small, by placing the wheel to one side of frame.



You can have this for \$4.50.

Single Wheel Hoe Without Attachments.

It does good Work and Only Costs \$2.75.



The "Fire-Fly" Single Wheel Hoe, Cultivator and Plow Combined.

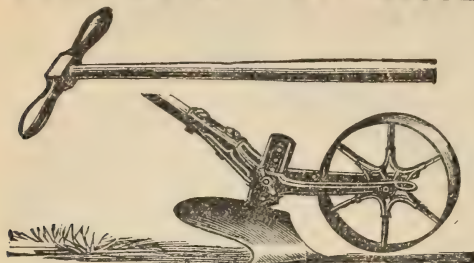


We Want

\$3.75 for This.

The "Fire-Fly" Single Wheel Hoe, Cultivator and Plow Combined.—This convenient tool combines lightness and strength with great adjustability, while its highly polished and tempered tools make gardening comparatively a pleasure. The tools are all made after the most perfect models, and are: First, a pair of admirable Hoes, which can be set to work to and from the row, and to any desired depth. Next, a set of three reversible Cultivator Teeth, to be used together or singly, or in conjunction with the hoes. Third, a large excellent garden plow. The whole tool is light and strong, attractive in appearance and capable of standing hard usage for years, while the price is its final recommendation.

THE "FIRE-FLY" WHEEL GARDEN PLOW

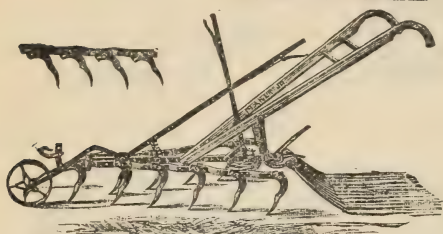


Makes the care of a vegetable garden a pleasure. It takes the place of the plow or cultivator, requiring no wide headlands to turn on, and is invaluable during all the gardening season. Just the thing in a small garden.

You can have one like this picture for

\$2.00 CASH.

HORSE TOOLS



The Planet Jr. Twelve-Tooth Harrow, Cultivator and Pulverizer.

For fine cultivation, either deep or shallow, this has no equal. The recurved throat and high frame prevents clogging, and the reverse position is given to the teeth in a short time by changing a single bolt in each. It is provided with a new lever wheel, used to regulate the depth with exactness; also with a pulverizer, which leaves the ground in the finest possible condition. The pulverizer is controlled by a lever that can be operated in an instant by the foot while in motion. The pulverizer may be reduced in width by taking off the outside teeth, and the tool may be used to straddle a row, cultivating both sides at once. As a harrow, the work done is most perfect, and with the teeth turned backward it is admirable for trashy ground and leveling, and for crops just breaking through the surface.

Weight, packed, 60 lbs. Price complete, \$7.50; without pulverizer, \$6.25.

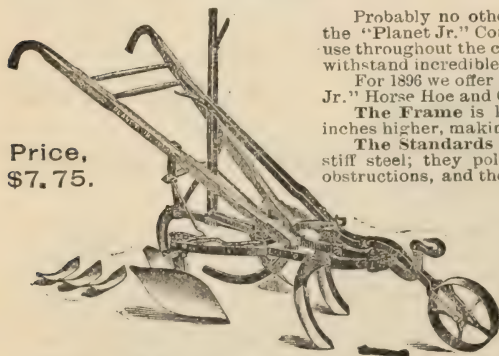


Planet Jr. No. 6 Combined Horse Hoe and Cultivator.

This well known and popular tool, though acknowledged for years past to be the best in the market, has striking improvements now. Chief among these are the lever wheel, a necessity for particular work; the patent lever expander, changing the width instantly, and handle adjustment for height, and also sideways for use in grapes, pole beans, blackberries, nursery stock, etc., and when covering. It also has a patent parallel frame, interchangeable and adjustable hollow steel standards, reversible blade, sleeved bolt holes, etc. As a horse hoe, with the side teeth reversed, it cuts close to the row without injury to the roots; leaving but little and in many cases nothing for the hand hoe. As a cultivator, the reversible teeth cut off and turn over the weeds in the most perfect style. As a hiller, the side teeth work in combination with the rear shovel to perfection.

Price, \$7.25.

THE "PLANET JR., NO. 8 HORSE HOE.



**Price,
\$7.75.**

Probably no other cultivating machine is so widely known as the "Planet Jr." Combined Horse Hoe and Cultivator, for it is in use throughout the civilized world. It is so strongly built as to withstand incredible strain, yet it is light and easy to handle.

For 1896 we offer important improvements in our No. 8 "Planet Jr." Horse Hoe and Cultivator, as described below:

The Frame is longer than usual and about one and a half inches higher, making a tool that will not clog easily.

The Standards are formed up hollow with round throats of stiff steel; they polish quickly and free themselves readily from obstructions, and they clasp the frame and strengthen it.

The Depth is under perfect control by means of a new lever wheel, and the new patented depth regulator, which are moved instantly in unison by a single lever, making exact work, steadying the machine and relieving the operator.

The Expander. This is an entirely new pattern, superior to all other forms; exceedingly strong, simple, accurate and positive in all positions.

Handle and Braces. These are absolutely new and the most effective and stiffest combination known, at once making the tool rigid, yet allowing every adjustment of handles in height and sidewise.

Every part is perfected to make the tool acceptable to the intelligent farmer, who knows the best is always the cheapest. Price, \$7.75.

"Planet Jr." List Prices for 1896.

"Planet Jr."	Single Wheel Hill Dropping Seed Drill (new).....	\$ 9.00
"	Double Wheel Hill Dropping Seed Drill.....	10.00
"	Hill Dropping and Fertilizer Drill Combined.....	14.00
"	No. 2 Seed Drill.....	6.50
"	Combined Drill, Cultivator, Rake and Plow.....	9.00
"	Double Wheel Hoe, Cultivator, Rake and Plow, complete.....	6.00
"	Plain Double Wheel Hoe.....	3.50
"	Single Wheel Hoe, complete.....	4.50
"	Plain Single Wheel Hoe.....	2.75
"	Grass Edger.....	5.00
"Fire-Fly"	Single Wheel Hoe, complete.....	3.75
"	Garden Plow.....	2.00
"Planet Jr."	No. 8, Horse Hoe and Cultivator, complete (new).....	7.75
"	No. 6 " " " ".....	7.25
"	No. 5 " " " ".....	6.75
"	" " " " without wheel.....	6.00
"	No. 4 " " " ".....	6.00
"	" " " " without wheel.....	5.25
"	Nine-Tooth Horse Hoe and Cultivator, complete.....	11.25
"	Cotton Horse Hoe and Cultivator, complete.....	7.25
"	Market Gardener's Horse Hoe, complete.....	7.50
"	Beet Grower's Horse Hoe, complete.....	7.25
"	Sweet Potato Horse Hoe, complete.....	7.50
"	No. 5 Plain Cultivator, with wheel.....	5.25
"	" " without wheel.....	4.50
"	No. 4 Plain Cultivator, with wheel.....	4.50
"	" " without wheel.....	3.75
"	Twelve-Tooth Harrow, complete.....	7.50
"	" " without pulverizer.....	6.25
"	" " without pulverizer or wheel.....	5.00
"	Pulverizer and Leveller (all steel).....	8.00
"	Double Celery Hiller.....	10.00
"	Single Celery Hiller.....	8.50
"	Irish Potato Digger.....	16.00
"	Sweet Potato Digger.....	16.00
"	Riding Cultivator (cuts 5 feet 3 inches).....	40.00
"	" " Extension to make cut 6 feet 6 inches.....	5.00

EXTRAS.

Lever Wheel, for No. 8 Horse Hoe	\$1.90	7-inch Shovel Steels.....	\$0.25
Lever Wheel, for No. 6 Horse Hoe	1.40	8 " ".....	.30
Wheel for No. 5 Horse Hoe.....	.80	8 " Sweeps and Bolt.....	.30
Lever Runner Attachment.....	1.60	10 " ".....	.35
Roller.....	1.25	12 " ".....	.40
Reversed Rake.....	.80	15 " ".....	.45
Pulverizer.....	1.40	6 " Side Steels for Horse Hoe	.50
" for Harrow, special...	1.40	6 " Hoe Steels.....	.40
Marking Attachment.....	1.60	10 " ".....	.50
Nine-Tooth Horse Hoe Attach't.	4.25	10 " Furrower.....	.80
Vine Lifter Attachment.....	1.40	15 " ".....	1.25
1 1/4-inch Steels.....	.08	20 " " with wings.....	1.75
1 1/4 " ".....	.09	10 " " without wings.....	.80
2 1/4 " ".....	.10	Wings, each.....	.50
3 " ".....	.11	Ridging Steels.....	1.10
4 " ".....	.12	Bolts.....	.01 1/2

NURSERY CATALOGUE.

We issue a very fine Nursery catalogue in which all kinds of fruits, flowers, etc., are illustrated, and fully described. We would like to mail this to you FREE. Please write for it at once. **STOCK VERY LOW.**



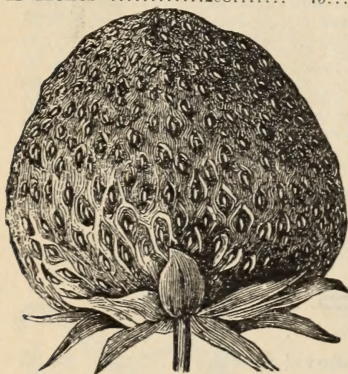
DWARF ROCKY MOUNTAIN CHERRY.

We catalogue what we are fully persuaded is one of the finest fruits that has ever been offered in the northwest. We have taken great pains to study this fruit, its habits, quality, hardiness, etc. We have made inquiries of many who have grown it, and all agree that it is a most valuable fruit.

The originator speaks of it as follows: "It is the most productive fruit of which I have any knowledge. I have picked eighty cherries off a branch twelve inches long. The fruit is jet black when ripe, and in size averages somewhat larger than the English Morello, the season of ripening being after all others are gone. In flavor, it is akin to the sweet cherries. It has the best system of roots of any shrub or tree I have ever planted, which accounts for the wonderful productiveness of plants at such an early age. It bears every year, and is prolific as a currant bush. Grows to a height of four feet, and has never been affected by insects, black-knot or other disease.

Valuable for pies, sauce or market purposes. It makes a handsome flowering bush with its mass of pure white flowers.

Size	Each	5	10
2 to 2½ feet.....	35c.....	\$1.50.....	\$2.50
18 inches.....	25c.....	1.00.....	1.75
12 inches.....	20c.....	75.....	1.25



COLUMBIAN MAMMOTH WHITE.

We believe this to be the most distinct and valuable variety in cultivation. Not only are the stalks of the largest size, but they are produced abundantly and very early. They are clear white, and remain so in favorable weather until three or four inches above the surface. The crown, or bud of the young stalk is considerably smaller than the part just below it, thus still further distinguishing the variety. Wherever known this sort commands an extra price, not only on a fancy market, but from canners, who find that when put up under a special brand it sells so readily at a high price as to warrant them paying the grower an extra price for it. From ten to twenty per cent. of the plants grown from seed will produce green shoots, but these plants can be readily distinguished and rejected when setting the permanent bed.

	25	100	500	1000
Columbian Mammoth White,	60 cts.	\$1.26	\$4.00	\$7.00
Conover Col. or Barr's Mammoth,	40 cts.	1.00	3.00	5.00

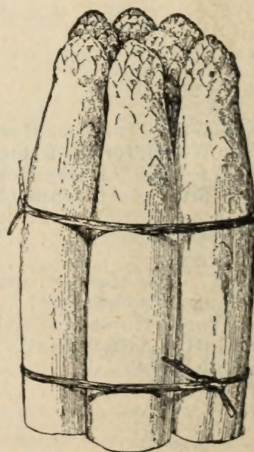
WARFIELD (P.)

The plant is healthy and hardy, and makes a large number of plants. The fruit is large, dark red in color, brilliant and handsome, good flavor, firm, and the best shipper we know of.

The best fertilizer we know of to plant with it is Beder Wood (two rows to four of Warfield); both blossom and ripen about the same time, and both make large quantities of runners.

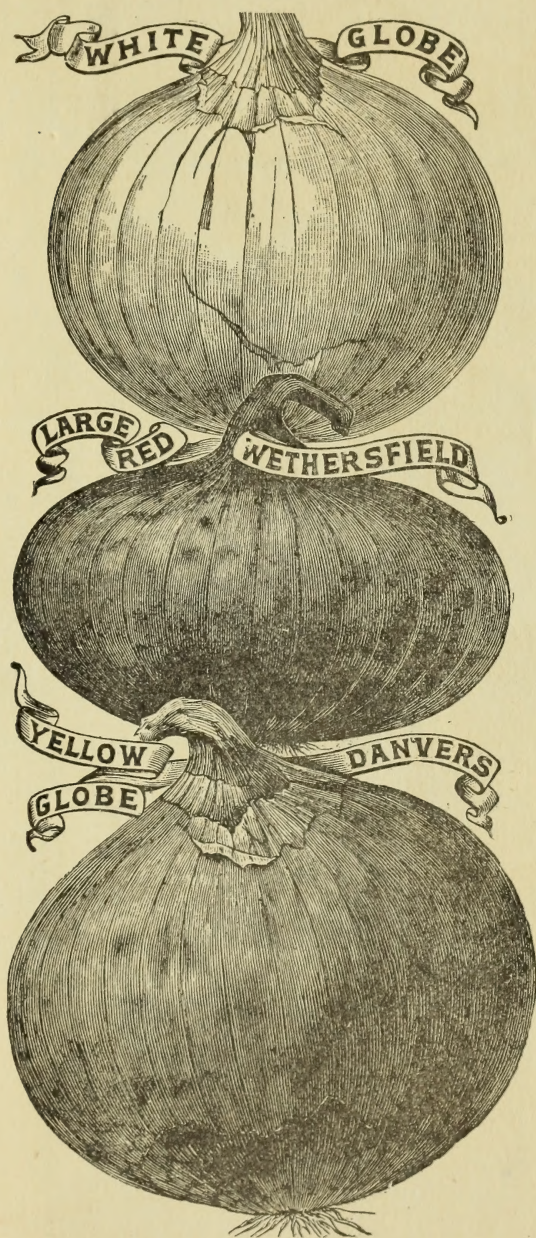
Price of WARFIELD.

	25	100	500	1000
25 cts.	\$.80	\$3.50	\$6.00	



✱ ✱ THREE-STANDARD-ONIONS ✱ ✱

Write
for
Prices
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Large
Quantities
of
Onion
Seed.
All
Our
Own.



The
Mild,
Sweet
Flavored
White
Onion.

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Onion
Seen
Everywhere.

A
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Onion.

SIoux CITY NURSERY AND SEED COMPANY.



SEED CATALOGUE.

SIoux CITY, Iowa.